

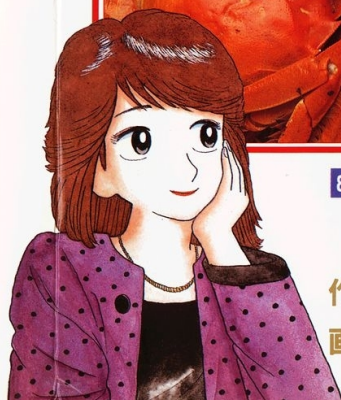
DELICIOUSNESS
UNLEASHED BY
TETSU KARIYA AND
ILLUSTRATED BY
AKIRA HANASAKI

■SPIRITS COMICS IS NOW ON SALE/■WHY
ARE YOU LAUGHING? .11 -19 "F" (NOBORU
ROKUDA) 1-13 TSUMA WO
METORABA (KIMIO YANAGISAWA) 1-10
YAWARA/(NAOKI URASAWA) 1-9
ADVENTURES IN THE WILD (MIYASU NONKI).
.1-9MADONNACIKKO KIJIRAD.....
.1-8GOD'S LEFT HAND, DEVIL'S RIGHT
HAND(KAZUO SUSUZU)..... 1-6 OTOKOJU
(HIROSHI MOTOMIYA) 1- 6
YUMEMIRU TOMATO (KEI ISHIZAKA) 1-
SHU TSURUMOKU BACHELORS DORMITORY
(EISAKU KUBONOUCHI) 1- 3 SHU
TSURUMOKU BACHELOR DORMITORY (EISAKU
KUBONOUCHI) (MAKOTO ISSHIKI) 1-3 AKAI
HATO (KOIKE KAZUO, IKEGAMI RYOICHI)... 1- 2
JIBANGU SHONEN (TAKASHI IWASHIGE)
1- 2 BOOKS.,

COVER DESIGN BY
KAZUO UENO / PHOTO
BY KAZUO KIKUCHI

美味しんぼ

BIG COMICS



ヤム チヤ
8 飲 茶

作・雁屋 哲
画・花咲アキラ



BIG COMICS

美味しんぼ

8

ヤム
飲 茶

WRITTEN BY
TETSU
KARIYA, ART
BY AKIRA
HANASAKI
SHOGAKUKAN
PO 758

BIG COMICS

美味

しんぽ

8

飲茶

作・雁屋 哲 画・花咲アキラ

小学館
BC 758



雑誌 45757—58 ◆定価500円(本体485円)

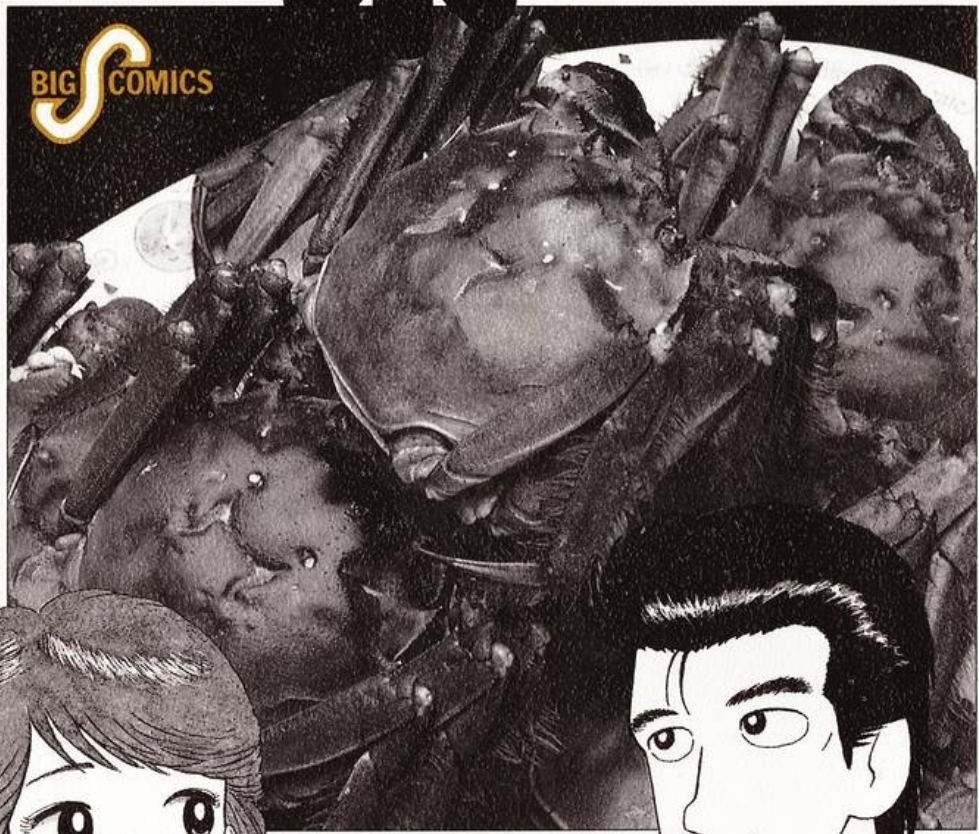
ISBN4-09-180758-5 C0379 P500E

AKIRA HANAZAKI, THE CULINARY MAESTRO!

- SPIRITS COMICS ARE FLYING OFF THE SHELVES! /
- MAISON IKKOKU (RUMIKO TAKAHASHI) COMPLETE IN 15 VOLUMES RYŌHEI JIJO (NOBORU MUKUTA) COMPLETE IN 2 VOLUMES 1/2 IKKANI BUN NO ICHI (TOSHIYUKI MUTSU) ... COMPLETE IN 2 VOLUMES WOUNDED MAN (KAZUO KOIKE & RYŌICHI Ikegami) COMPLETE IN 11 VOLUMES CRYING FREEMAN (KAZUO KOIKE & RYŌICHI Ikegami) COMPLETE IN 9 VOLUMES I AM SHINGO (KAZUO FUJITA) COMPLETE IN 10 VOLUMES LAPIS LAZULI GENERATION (KIMI OYANAGISAWA) ... COMPLETE IN 7 VOLUMES EASIER THAN A KISS (AKIRA ISHIZAKA) COMPLETE IN 6 VOLUMES ALLERGY WARRIOR (AKIRA ISHIZAKA) COMPLETE IN 1 VOLUME EXTREME KAMOSHIDA (NAOKI YAMAMOTO) COMPLETE IN 6 VOLUMES LEAF 64 (NAOKI YAMAMOTO) COMPLETE IN 3 VOLUMES BLUE JEAN (KUNIKO KURI) ... COMPLETE IN 3 VOLUMES RYŌHEI @ JIJO (NOBORU MUKUTA) COMPLETE IN 2 VOLUMES 1/2 IKKANI BUN NO ICHI (TOSHIYUKI MUTSU) ... COMPLETE IN 2 VOLUMES ADORIBU CINEMA CLUB (FUJIIHIKO HOSONO) COMPLETE IN 1 VOLUME LINIPARTY BOYS (FUJIIHIKO HOSONO) ... COMPLETE IN 1 VOLUME SEAT: STARDUST (YASUYUKI KUNITOMO) ... COMPLETE IN 1 VOLUME OMOTE MANZAI LIRA MANZAI (KEN SAWAI) COMPLETE IN 2 VOLUMES SLOW NIN (SATOSHI YOSHIDA) COMPLETE IN 4 VOLUMES KARIJAWA SYNDROME (YOSHIIHISA TAGAMI) COMPLETE IN 9 VOLUMES

おい 美味しんぼ

BIG COMICS



ヤム チャ
8 飲 茶

作・雁屋 哲
画・花咲アキラ

TEA E TIME



ABOVE, A TANTALIZING SOUP OF SUCCULENT ABALONE, TO THE RIGHT, SKEWERED SOFT-SHELLED TURTLE GRILLED TO PERFECTION, TO THE LEFT, A DELIGHTFUL CONCOCTION OF FIVE TYPES OF SNAKE AND SHARK FIN SOUP, AND IN THE CENTER, A SYMPHONY OF AROMATIC SEASONINGS / HONG KONG - HELLING MAN LOU

おいしい 美味しんぼ





おい
美味しんぼ
やム チヤ
8 飲 茶

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第1話

飲茶〈前編〉

美食倶楽部





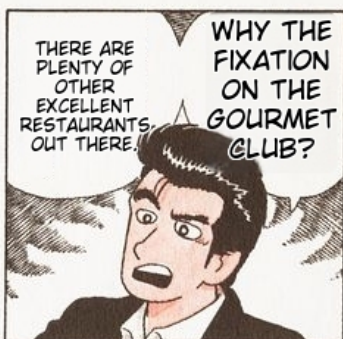
DELICIOUS!





I HEAR THE LEADER OF THAT TROUPE BOASTED ABOUT BEING INVITED TO THE FINEST RESTAURANT IN TOKYO WHEN HE MET MR. CHEN.

ACTUALLY, SIX MONTHS AGO WHEN A THEATER TROUPE CAME FROM CHINA, THERE WAS A MEDIATOR WHO GOT THEM INVITED TO THE GOURMET CLUB.



THERE ARE PLENTY OF OTHER EXCELLENT RESTAURANTS OUT THERE.

WHY THE FIXATION ON THE GOURMET CLUB?



NO, THERE'S A REASON BEHIND THIS OBSESSION WITH THE GOURMET CLUB.



NO, IF MR. CHEN ISN'T INVITED TO THE GOURMET CLUB, WE'RE GOING TO HAVE A REAL PROBLEM ON OUR HANDS.

BUT EVEN SO...

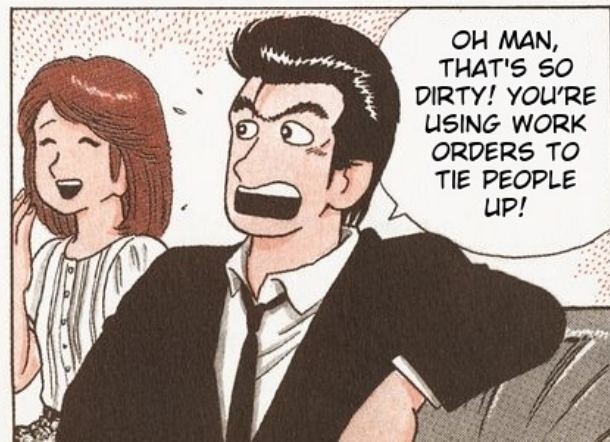
UPON HEARING THAT, MR. CHEN INSISTED ON DINING AT THE GOURMET CLUB, PERSONALLY REQUESTING AN INVITATION.

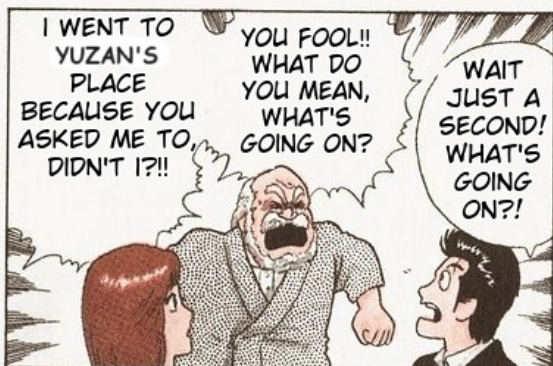
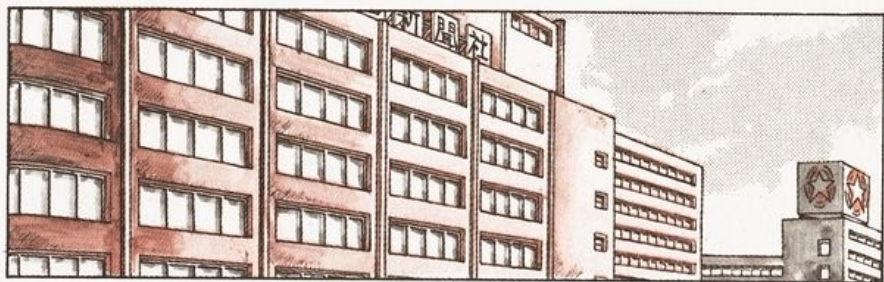


MR. CHEN WOULD THINK HIS FACE HAS BEEN BRUISED... WHAT DO YOU THINK, WILL THIS HAVE A POSITIVE IMPACT ON JAPAN-CHINA RELATIONS?

MR. CHEN WOULD FEEL THAT HE WAS TREATED AS INFERIOR TO THE THEATER TROUPE; AFTER ALL, THE CHINESE PLACE GREAT IMPORTANCE ON FACE.

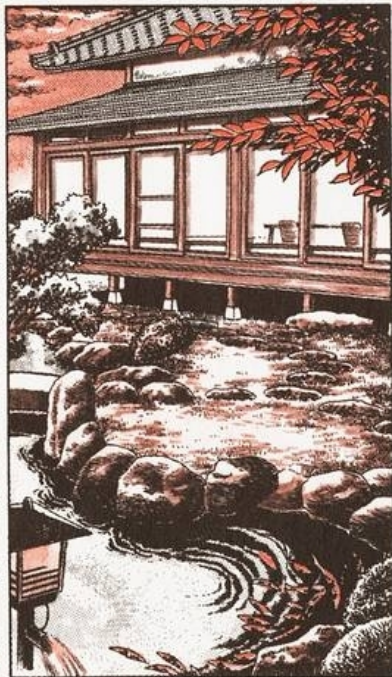
DELICIOUS!

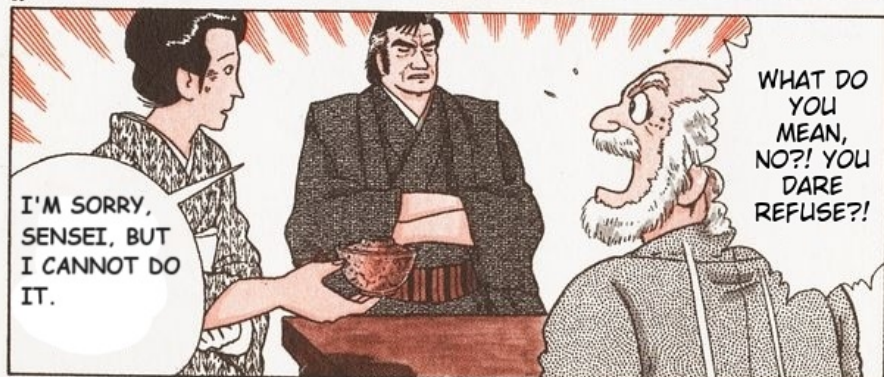
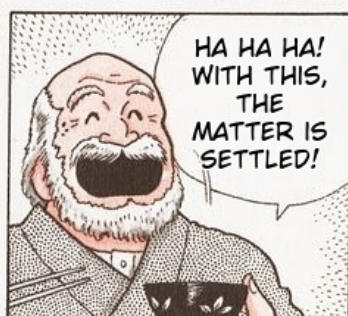






9





DELICIOUS!

THIS IS NOT
A PLACE
FOR
POLITICIANS
TO
ENTERTAIN.

THIS
GOURMET
CLUB IS AN
EXCLUSIVE
HAVEN FOR
MEMBERS
WHO SEEK
THE FINEST
DELICACIES.

WHY IS
THAT!?

THAT MIGHT HAVE
SLIPPED BY
BEFORE I HEARD
THE FULL STORY,
BUT NOW THAT I
SEE IT'S CLEARLY
FOR IMPURE
PURPOSES, I MUST
DECLINE.

NO, BUT IT'S
STATED THAT
MEMBERS CAN
BRING FRIENDS
ALONG! SO IN THIS
CASE, LET'S JUST
SAY THEY'RE A
MEMBER'S
FRIEND...

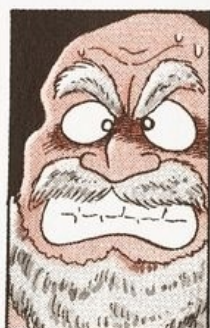
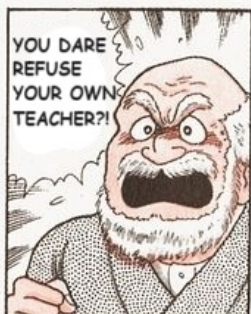
THEN THEY
SHOULD APPLY
FOR MEMBERSHIP!
HOWEVER,
THERE'S A
WAITING LIST OF
FIVE TO SIX
YEARS, AND
BESIDES...

THEY'LL NEED
TO PASS A
RIGOROUS
SELECTION
PROCESS TO
JOIN,
THOUGH...

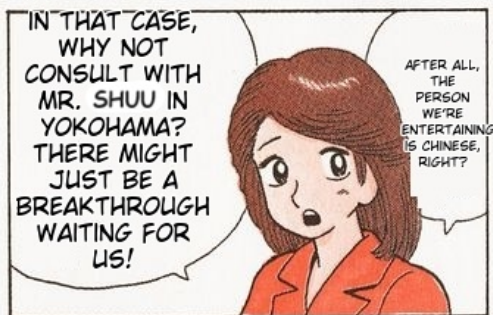
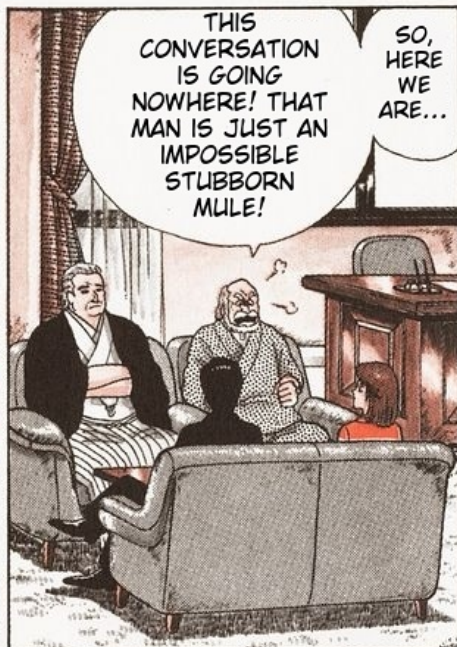
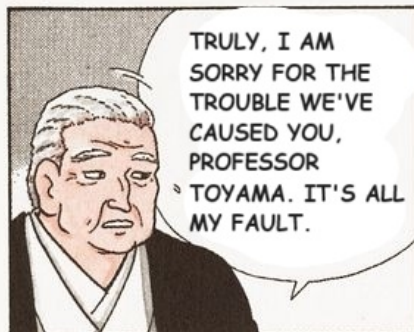
DISCUSSING
POLITICS WHILE
SAVORING
EXQUISITE FOOD-
NOW THAT'S THE
DEFINITION OF
IMPURE!

IMPURE,
YOU
SAY?

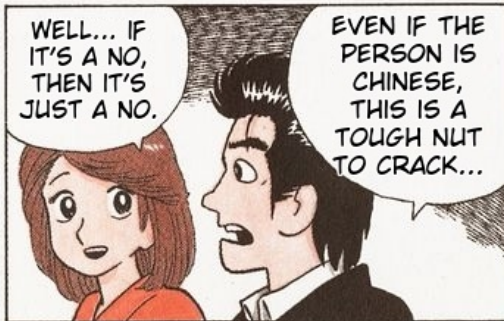
BUT MY GUEST IS
A TRUE
CONNOISSEUR, AND
THEY'RE
ABSOLUTELY
CRAVING THE
CUISINE HERE.



DELICIOUS!



13





DELICIOUS!



I'VE HEARD THAT HIGH-RANKING CHINESE OFFICIALS PLACE GREAT IMPORTANCE ON THEIR REPUTATION...

IS IT REALLY PERMISSIBLE TO THROW SUCH A WELCOMING PARTY?



MR. SHUU, I HAVE A SMALL FAVOR TO ASK...



OH, THIS COULD DEFINITELY COME IN HANDY!

YOU SEEM LIKE SUCH A FUN CHARACTER!

YEAH, BACK IN THE DAY, I LIVED IN A PLACE THAT'S QUITE THE HOTSPOT.



WHAT IS IT?

WITH ALL HIS CULINARY ADVENTURES, BECAME QUITE THE GOURMET. AFTER ALL, SAVORING DELICIOUS DISHES IS THE TOP PRIORITY!

WE SHOULD DEFINITELY EXPLORE THE FLAVORS HERE!

AS FOR THE SITUATION, LET'S JUST SAY... IT'S ALL ABOUT THE EXPERIENCE!

BUT IT'S NOT JUST ABOUT INDULGENCE, WE NEED TO FIND DISHES WITH THE RIGHT FLAIR!

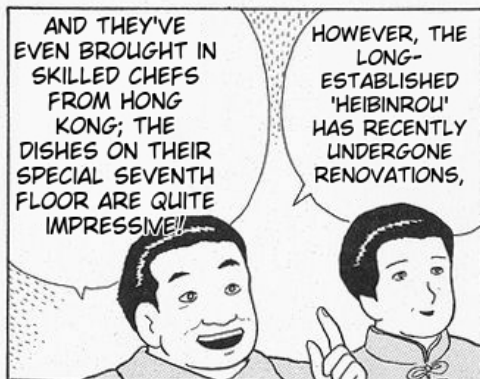


16



DELICIOUS!





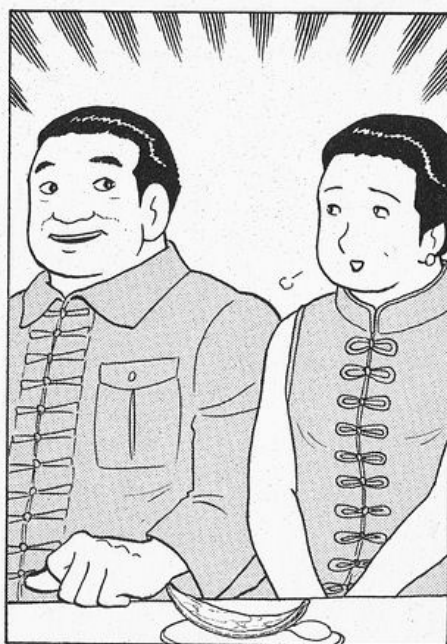
HOWEVER, THE LONG-ESTABLISHED 'HEIBINROLI' HAS RECENTLY UNDERGONE RENOVATIONS,

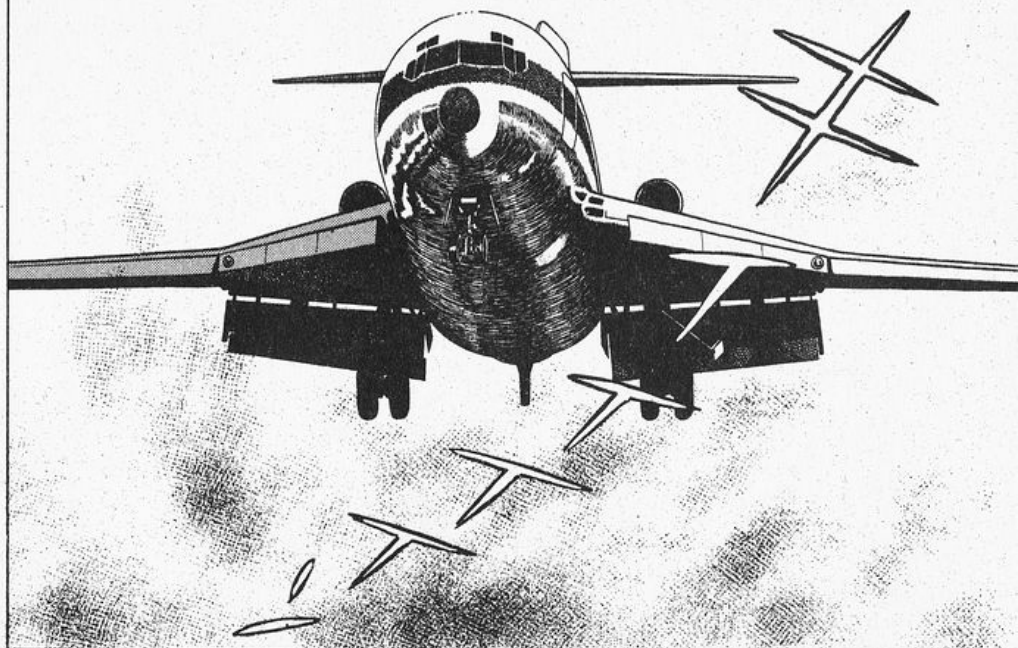


OH, INDEED!



DELICIOUS!

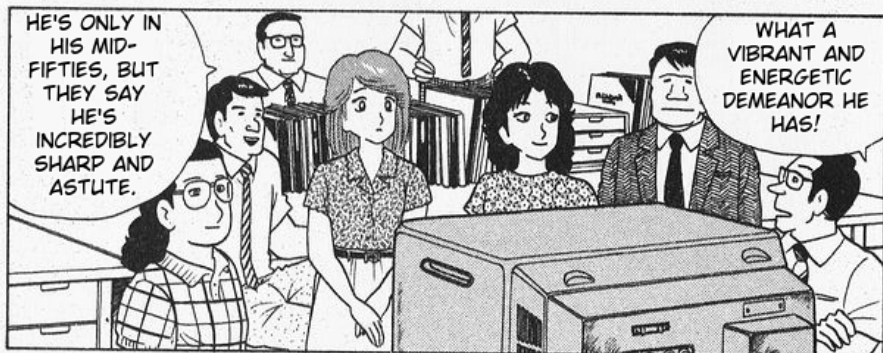


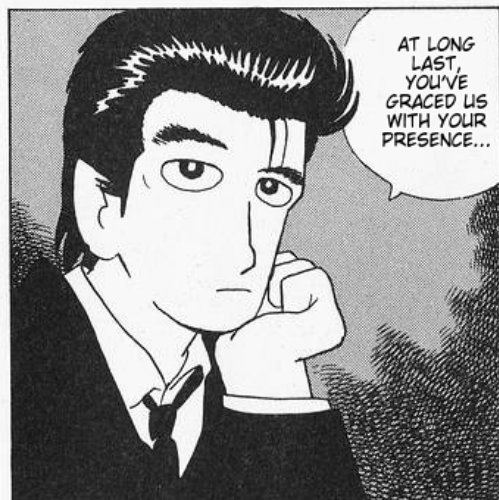
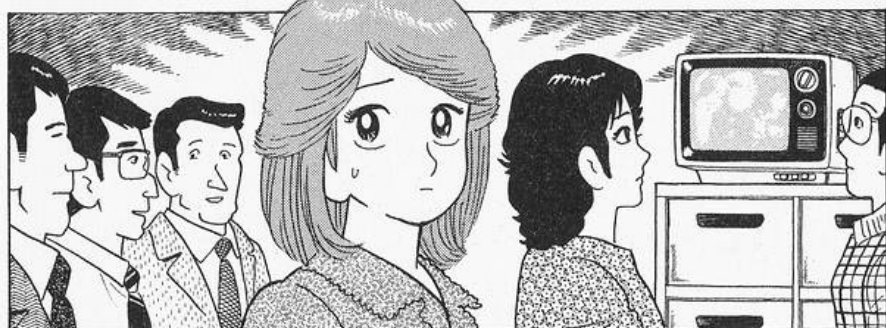


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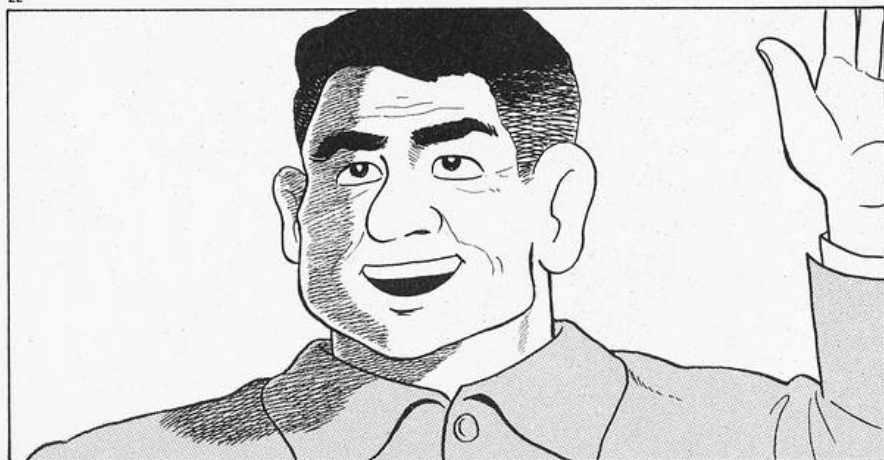


DELICIOUS!





22



24



第1話

ヤム
飲

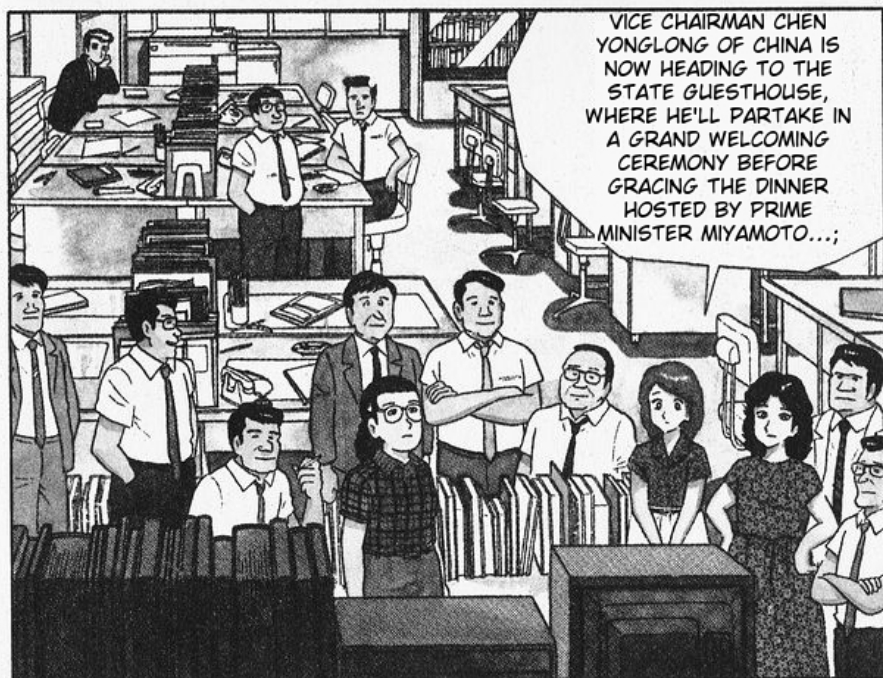
チャ
茶

〈後編〉



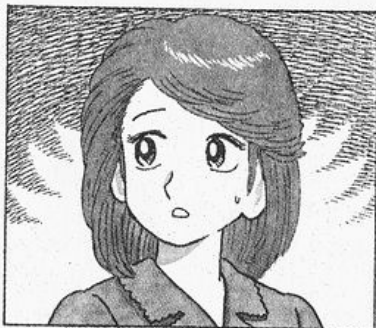


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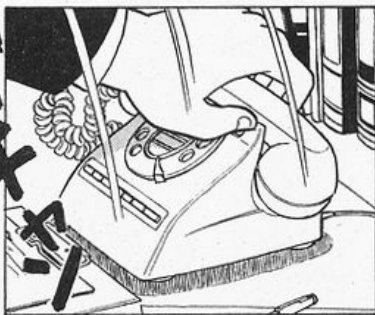


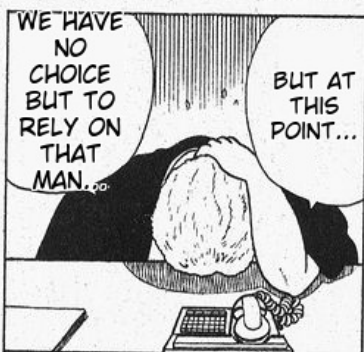
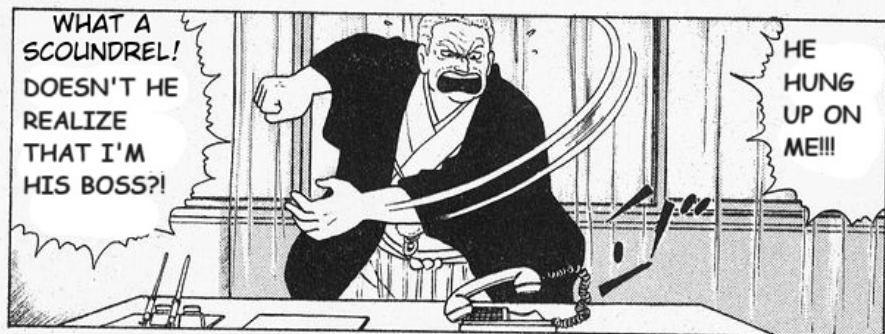


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DELICIOUS!

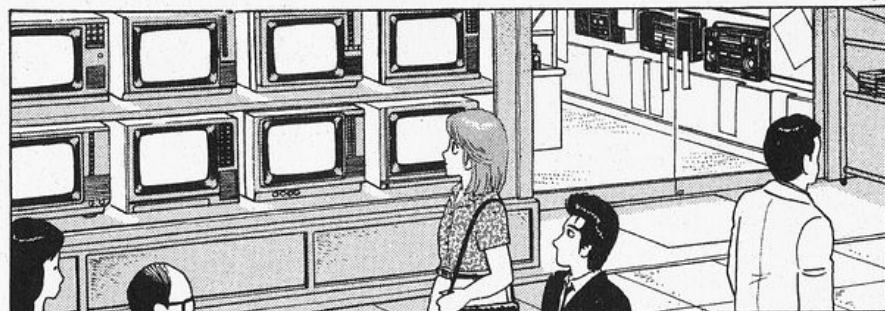


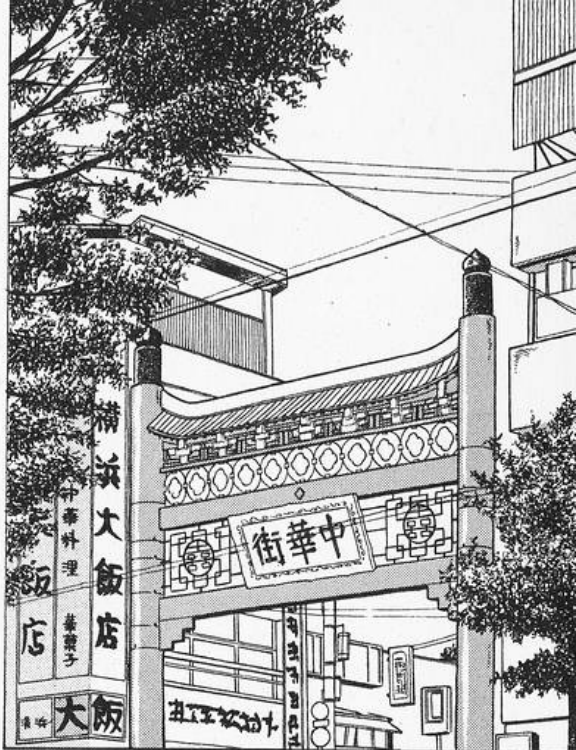
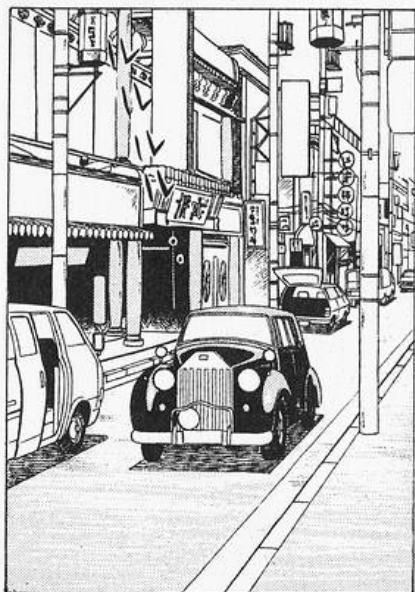


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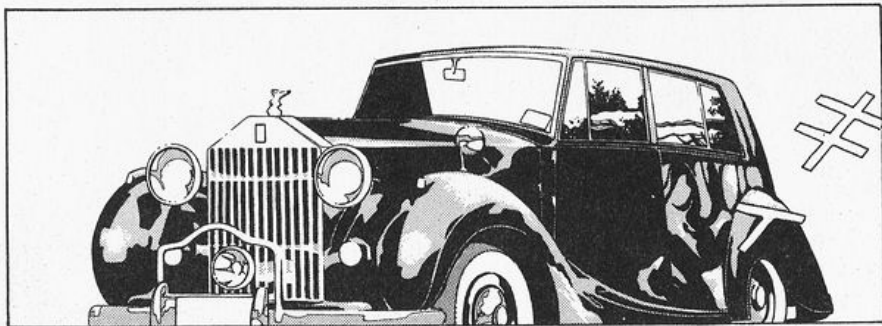


6





DELICIOUS!



8

THANK YOU
FOR YOUR
KIND
INVITATION.

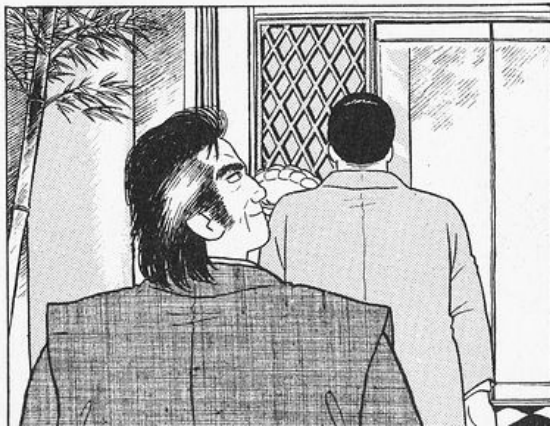
MR.
SHUU.

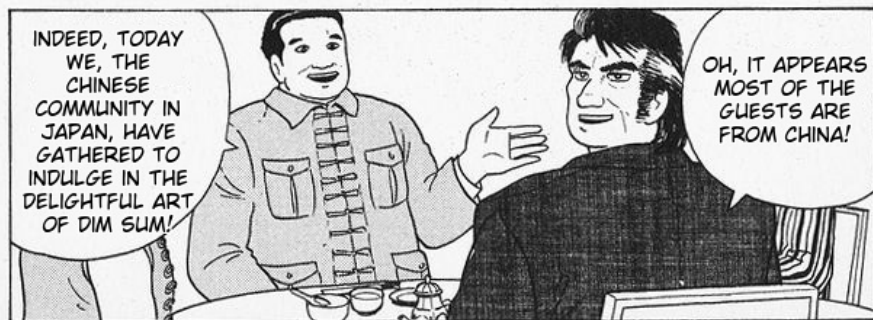


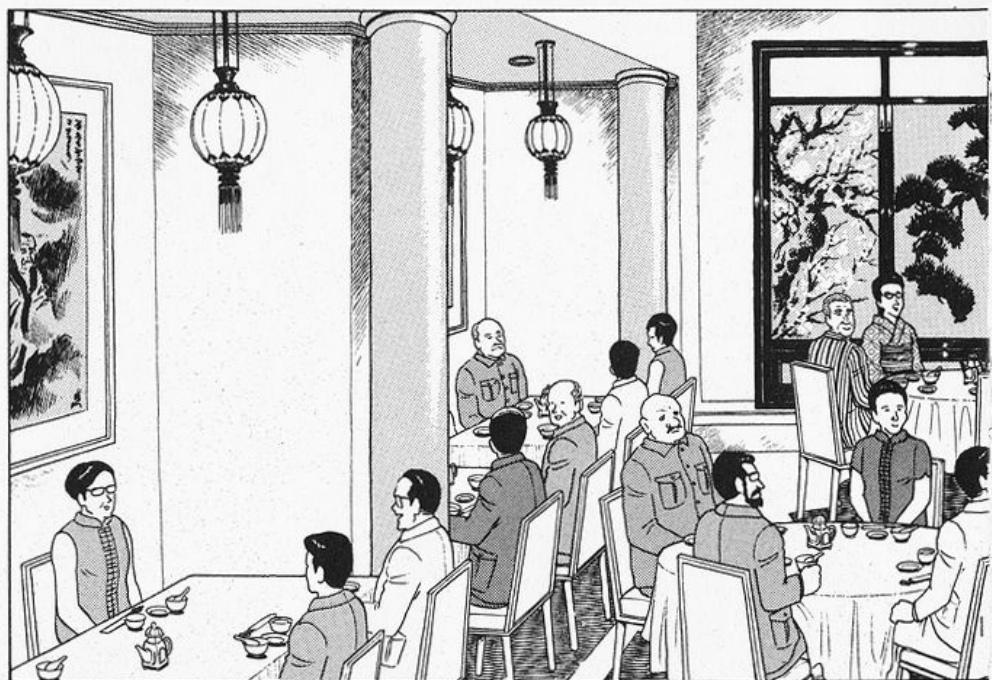
WELCOME,
KAIBARA-
SENSEI!



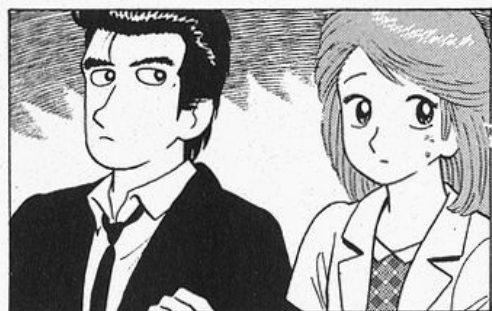
COME,
COME,
RIGHT
THIS
WAY.







10



WHY IS
HE HERE?!

HUH!?



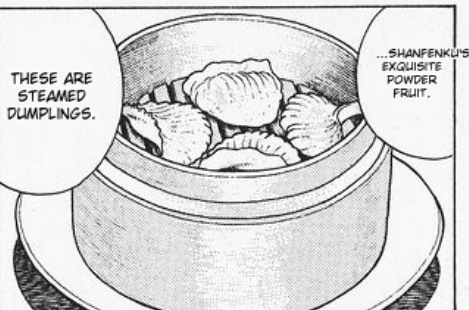
TO BE
INVITED
ON SUCH
A DAY IS
TRULY
AN
HONOR!



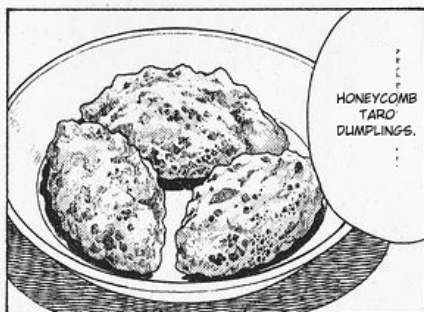
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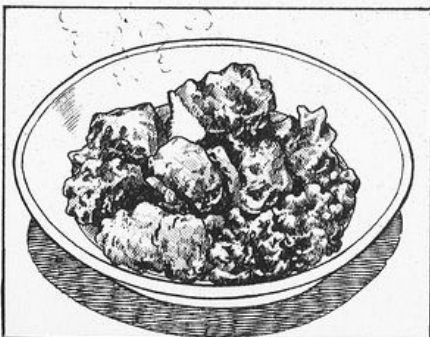


DELICIOUS!

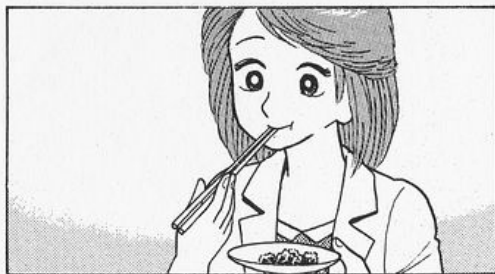


12





DELICIOUS!



THIS IS A DELIGHTFUL BLEND OF CHINESE-STYLE NATTO AND PORK, STEAMED TO PERFECTION.

HERE WE HAVE THE STEAMED SPARE RIBS WITH SHICHA SAUCE.



THE FLAVOR REALLY ELEVATES THE TASTE OF THE PORK TO NEW HEIGHTS!

THIS WOULD BE AKIN TO DAIDOKUJIZHI NATTO IN JAPAN.



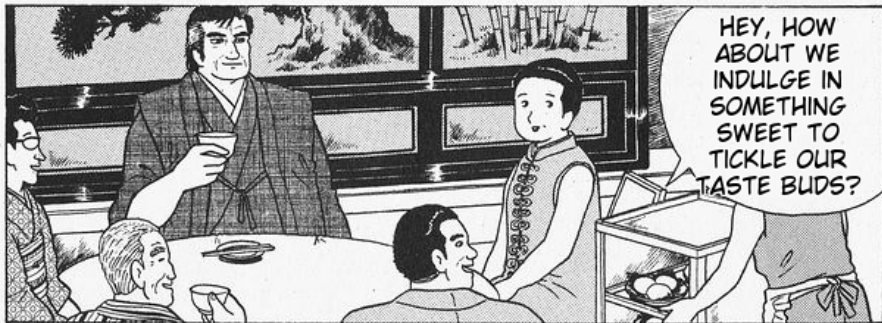
WITH ROASTED PORK, SHIITAKE MUSHROOMS, AND CHICKEN... OH, THIS IS A TREAT!

OH WOW, THE TOPPINGS ARE QUITE DIFFERENT, AREN'T THEY?

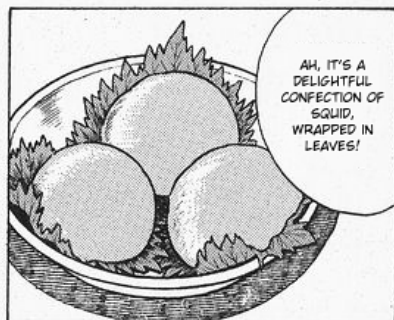


WE COULD EVEN CALL IT A THREE-COLOR SHUMAI, PERHAPS.

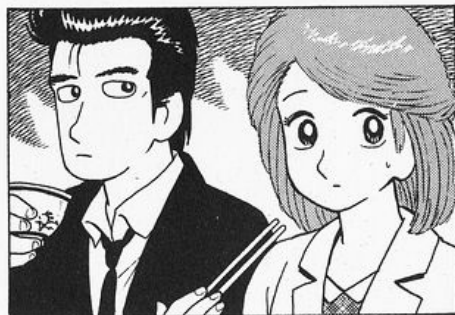
AND THOSE ARE THE THREE FLAVOR SHUMAI, BURSTING WITH FLAVORS.



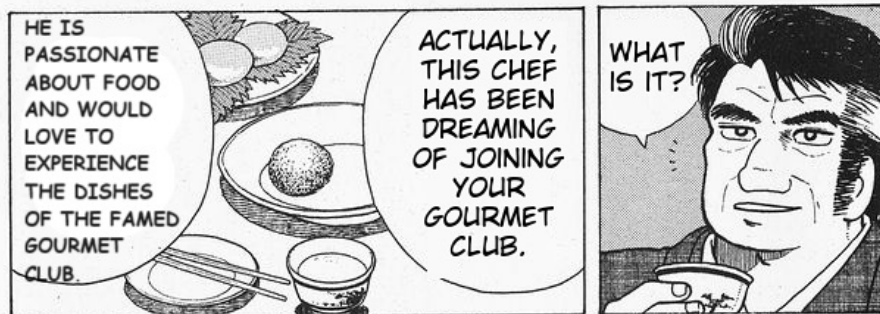
HEY, HOW ABOUT WE INDULGE IN SOMETHING SWEET TO TICKLE OUR TASTE BUDS?

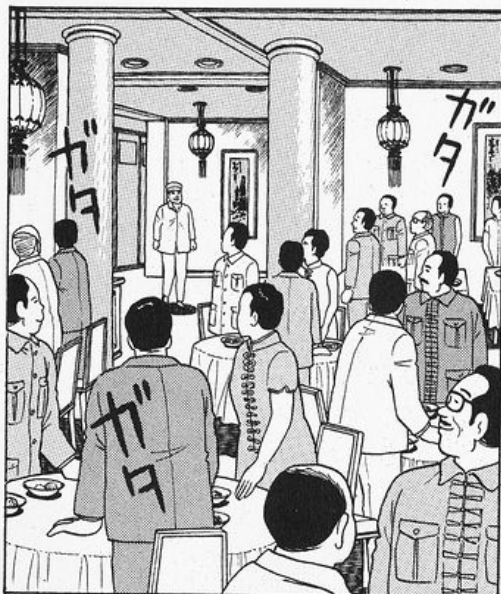


DELICIOUS!



16







18



SO, WHAT DO YOU THINK? DID YOU ENJOY IT?



TODAY'S DIM SUM WAS ALL CRAFTED BY THE VICE CHAIRMAN HIMSELF!

THE VICE CHAIRMAN OF THE CHINESE GOVERNMENT, CHEN YONGLANG!



I'VE HEARD THAT THE DISHES FROM YOUR GOURMET CLUB ARE ABSOLUTELY MARVELOUS AS WELL.



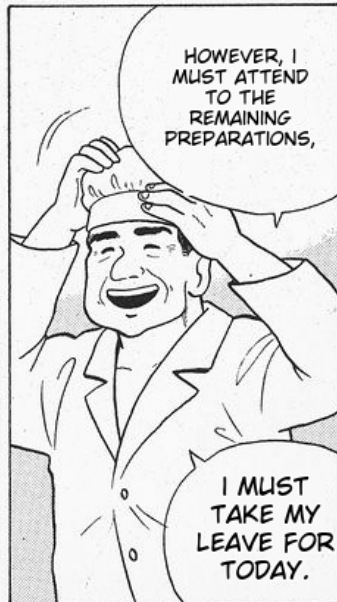
INDEED, IT WAS TRULY A MAGNIFICENT FEAST!



IT WOULD BE A GREAT HONOR INDEED.



19



DELICIOUS!

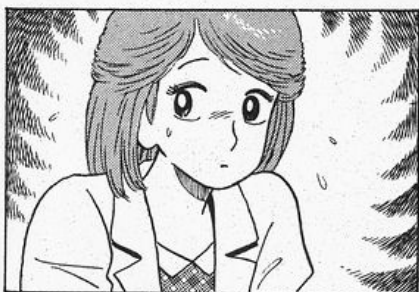


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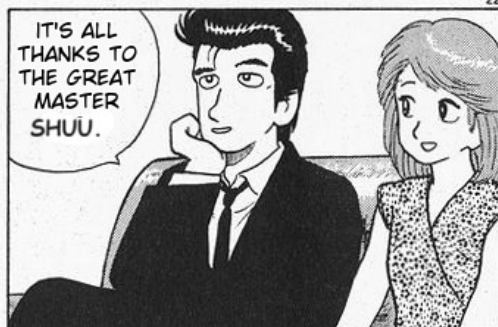
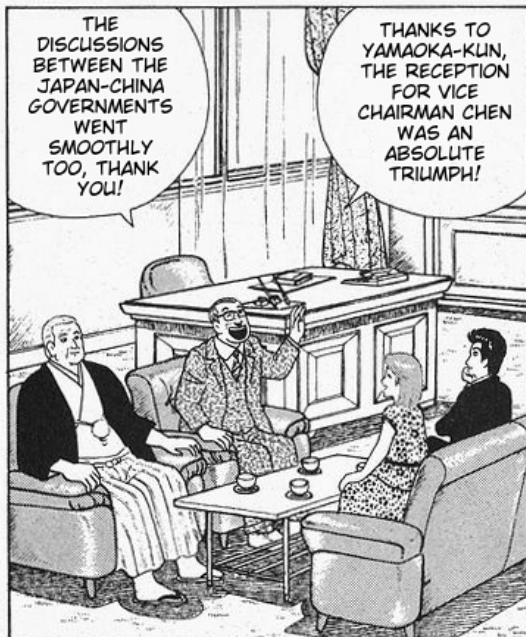


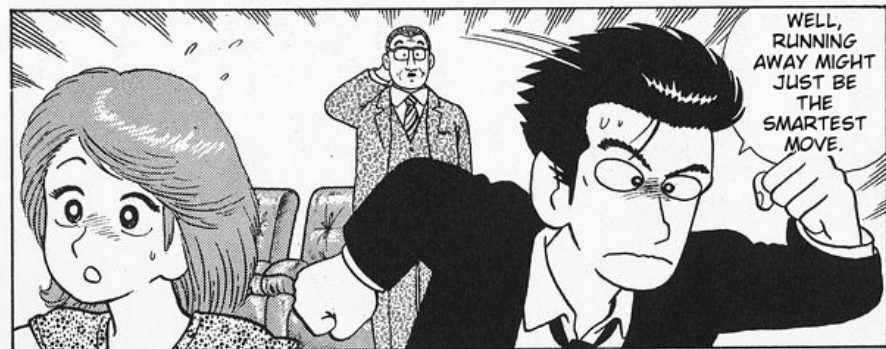
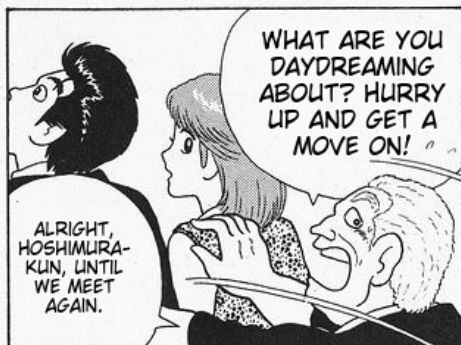


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DELICIOUS!

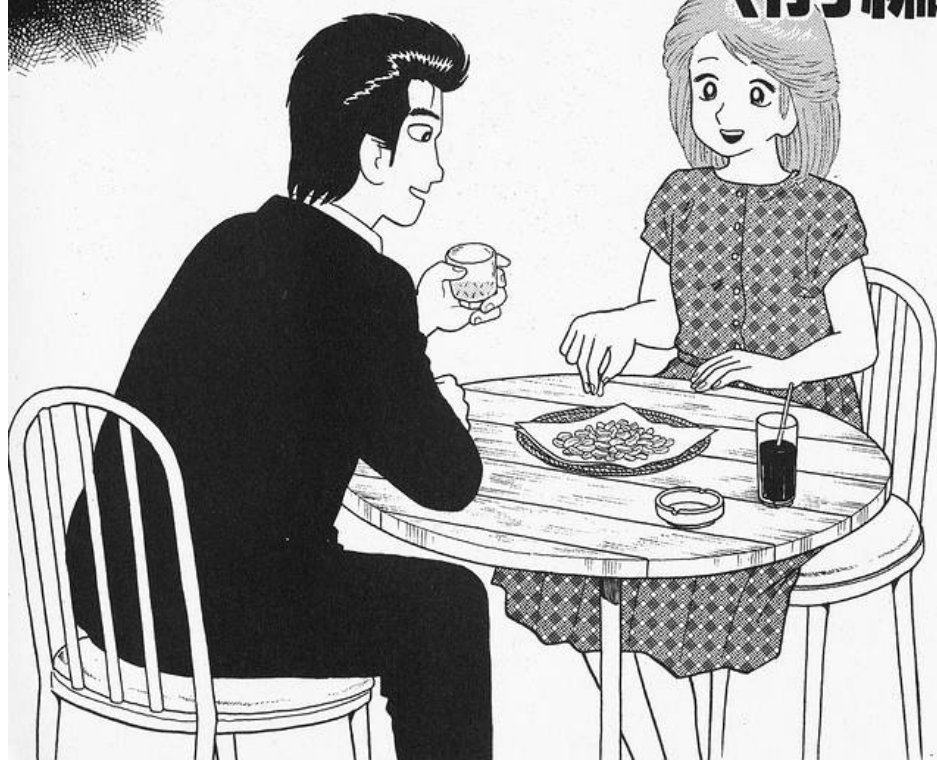


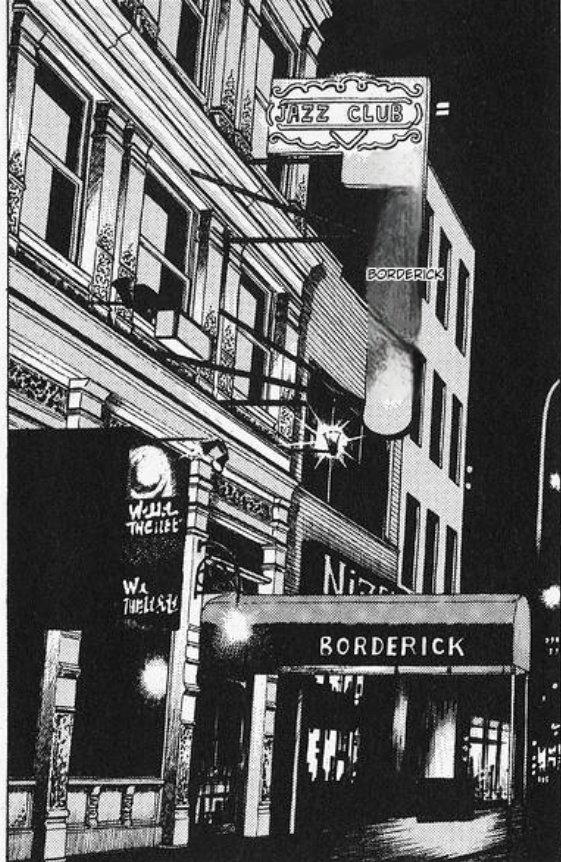
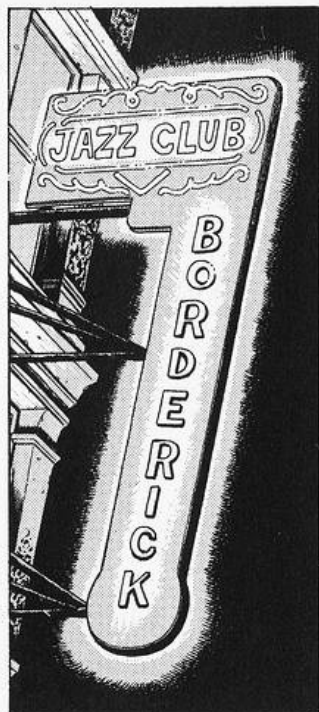


第2話

SALT PEANUTS

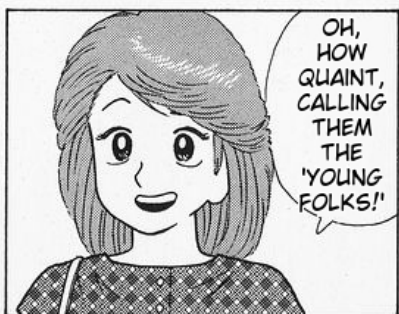
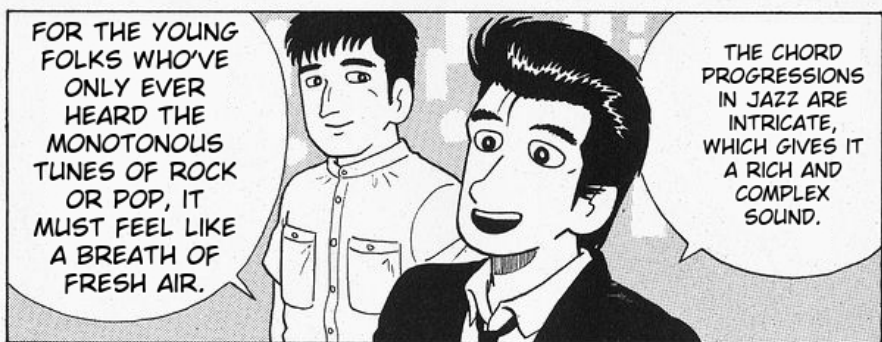
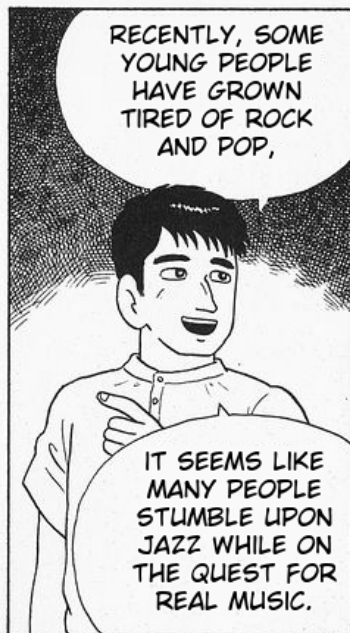
〈前編〉





DELICIOUSNESS
IN EVERY BITE!





DELICIOUSNESS IN EVERY BITE!



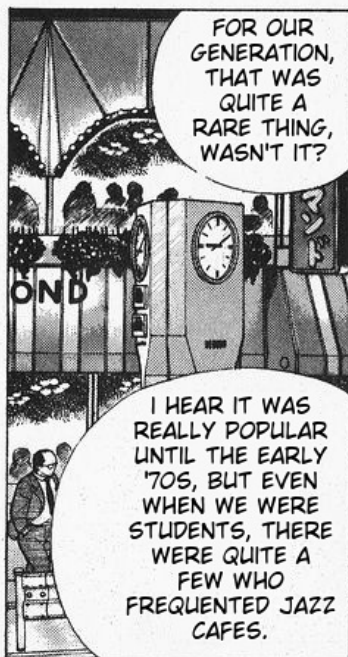


STILL
PLENTY OF
TIME! HOW
ABOUT WE
CHECK OUT
SHIBUYA?



BINGO!

WHEN I
THINK OF
SHIBUYA,
I CAN'T
HELP BUT
THINK OF
'SALT
PEANUTS'!



FOR OUR
GENERATION,
THAT WAS
QUITE A
RARE THING,
WASN'T IT?

I HEAR IT WAS
REALLY POPULAR
UNTIL THE EARLY
'70S, BUT EVEN
WHEN WE WERE
STUDENTS, THERE
WERE QUITE A
FEW WHO
FREQUENTED JAZZ
CAFES.



NORIKO, I
CAN'T DRIVE
YOU HOME
TONIGHT,
BUT IT'S
STILL EARLY,
SO YOU'RE
GOOD,
RIGHT?

WELL
THEN, I
GUESS
THIS IS IT
FOR
TONIGHT.



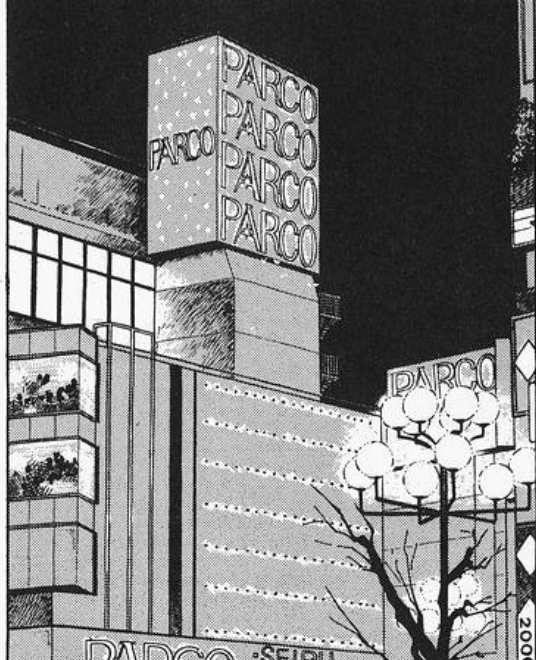
I CAN'T
BELIEVE HE
AND
YAMAOKA
GET ALONG
SO WELL...

HANAMURA,
MAYBE YOU
SHOULD
RECONSIDER
YOUR
THOUGHTS
ABOUT MITANI?



DELICIOUSNESS IN EVERY BITE!

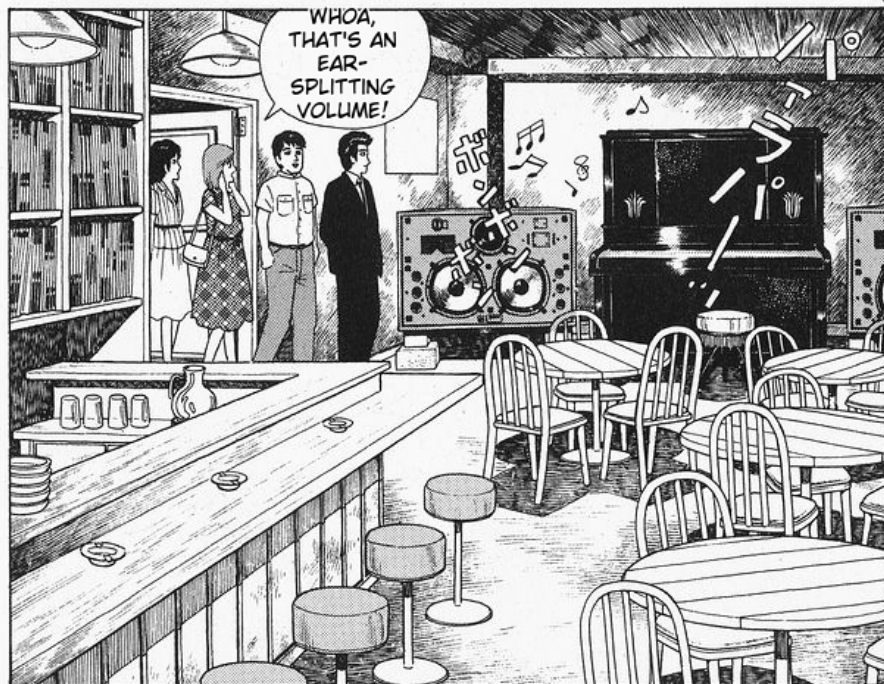
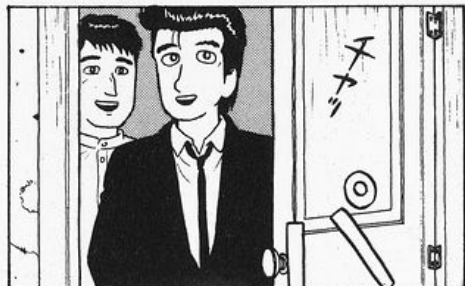


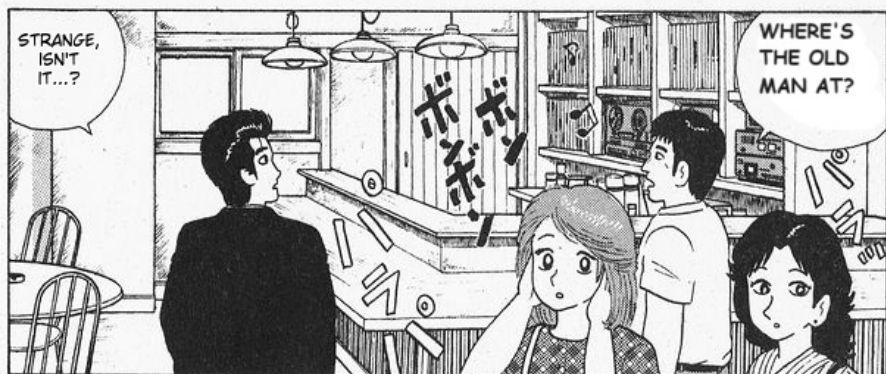


8



DELICIOUSNESS IN EVERY BITE!

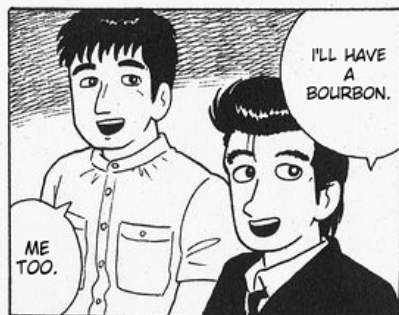
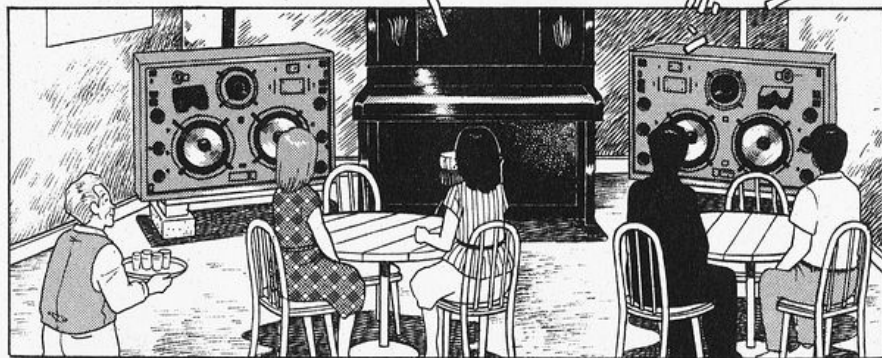
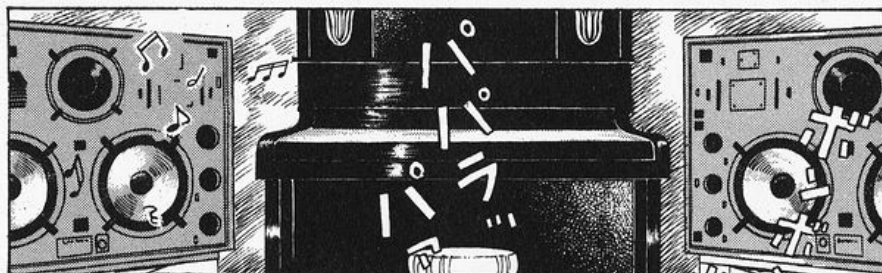
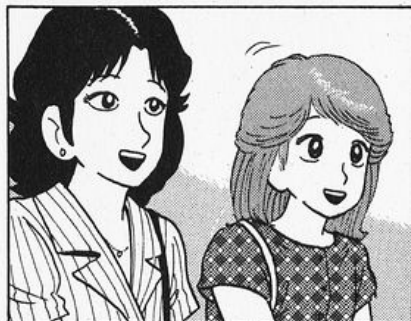




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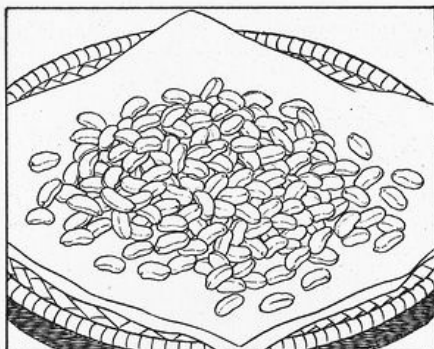


DELICIOUSNESS IN EVERY BITE!

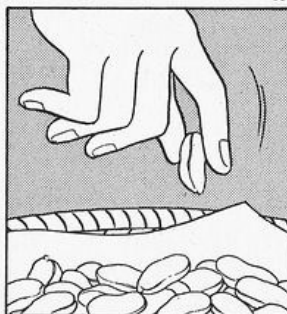
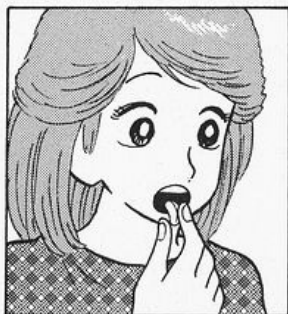


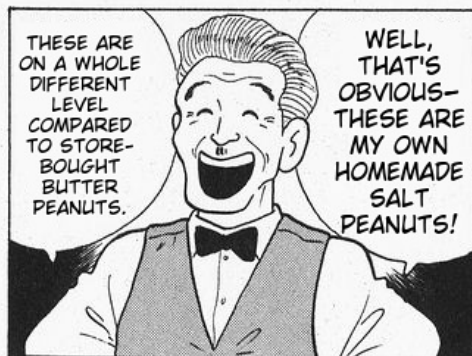


DELICIOUSNESS IN EVERY BITE!



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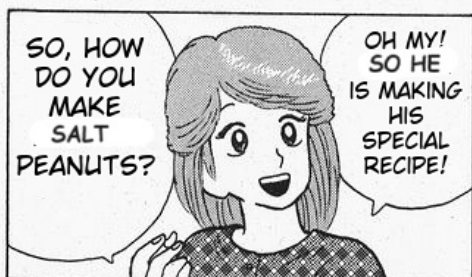
THESE ARE
ON A WHOLE
DIFFERENT
LEVEL
COMPARED
TO STORE-
BOUGHT
BUTTER
PEANUTS.

WELL,
THAT'S
OBVIOUS-
THESE ARE
MY OWN
HOMEMADE
SALT
PEANUTS!



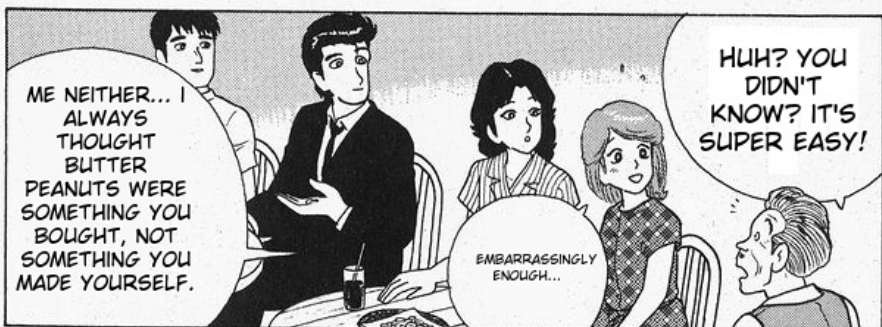
THE
CRUNCHINESS
IS SIMPLY
IRRESISTIBLE!

SO DELICIOUS!
THE FLAVOR IS
SO LIGHT, WITH
A NUTTY AROMA
THAT'S NOT
OVERWHELMING!



SO, HOW
DO YOU
MAKE
SALT
PEANUTS?

OH MY!
SO HE
IS MAKING
HIS
SPECIAL
RECIPE!



ME NEITHER... I
ALWAYS
THOUGHT
BUTTER
PEANUTS WERE
SOMETHING YOU
BOUGHT, NOT
SOMETHING YOU
MADE YOURSELF.

HUH? YOU
DIDN'T
KNOW? IT'S
SUPER EASY!

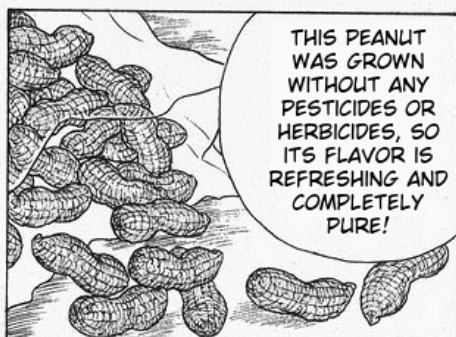
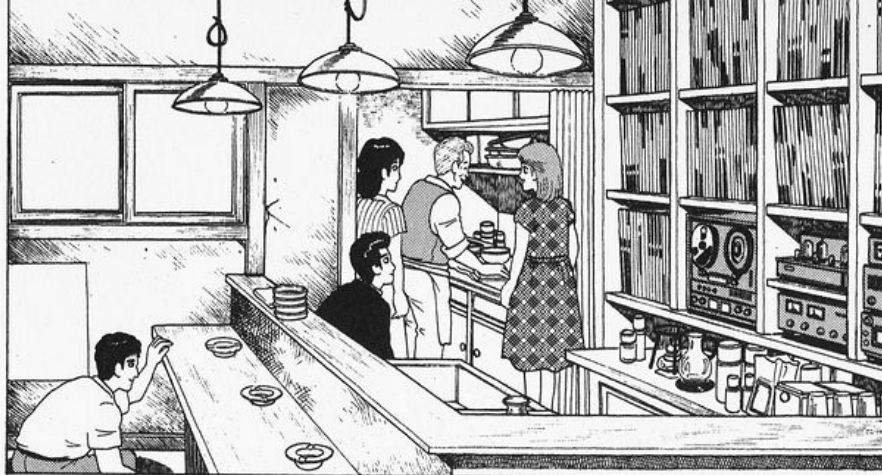
EMBARRASSINGLY
ENOUGH...

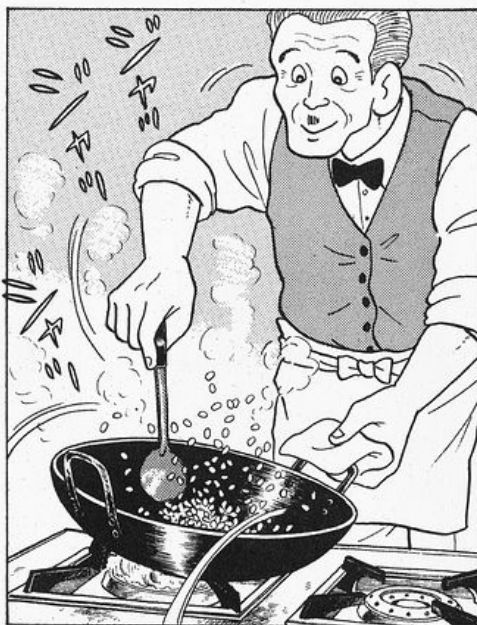
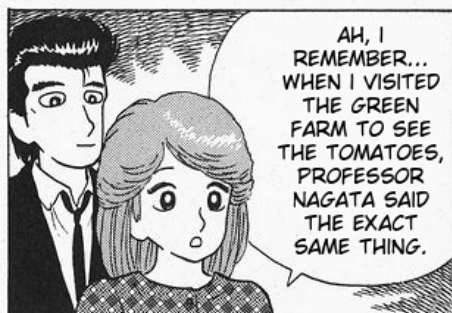
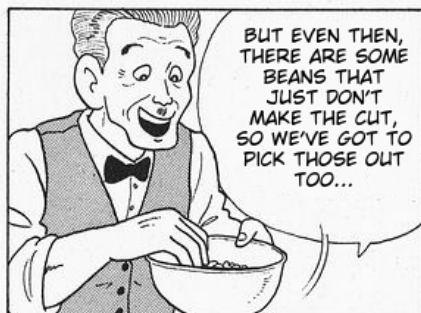


WOW, I'VE BEEN
COMING HERE
FOR AGES, BUT
I'VE NEVER SEEN
KITA-SAN WHIP
UP THOSE
FAMOUS SALT
PEANUTS.



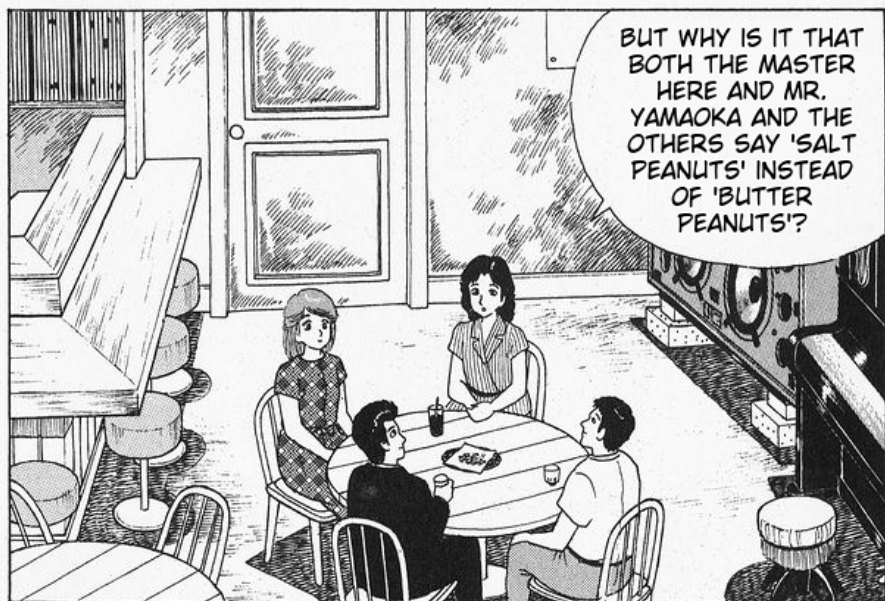
ALRIGHT
THEN,
SHALL I
WHIP UP A
BATCH
JUST FOR
YOU
LADIES?



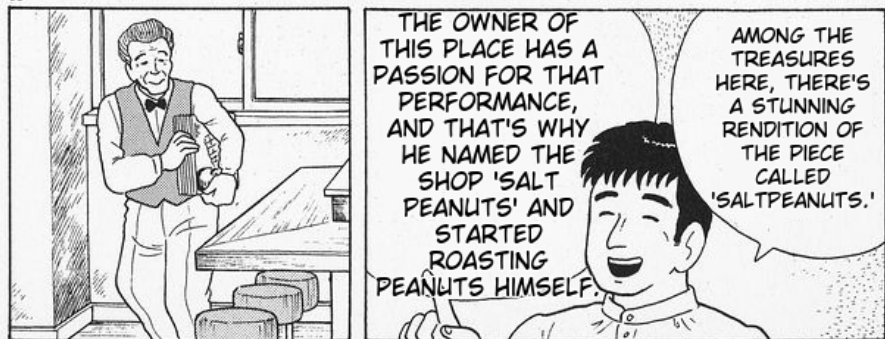


DELICIOUSNESS IN EVERY BITE!

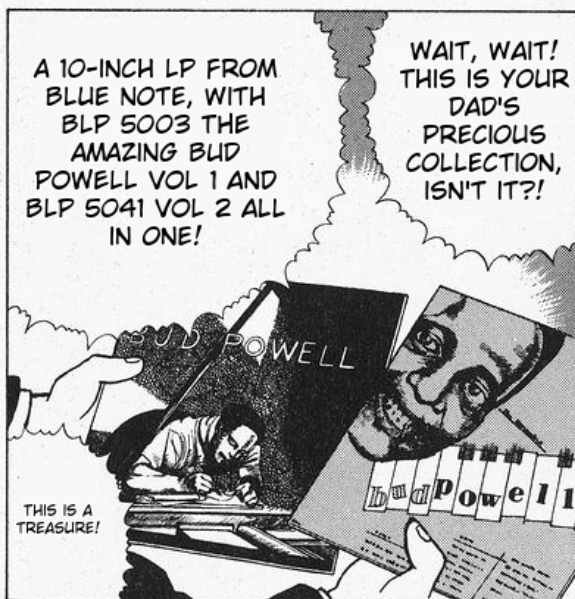




18

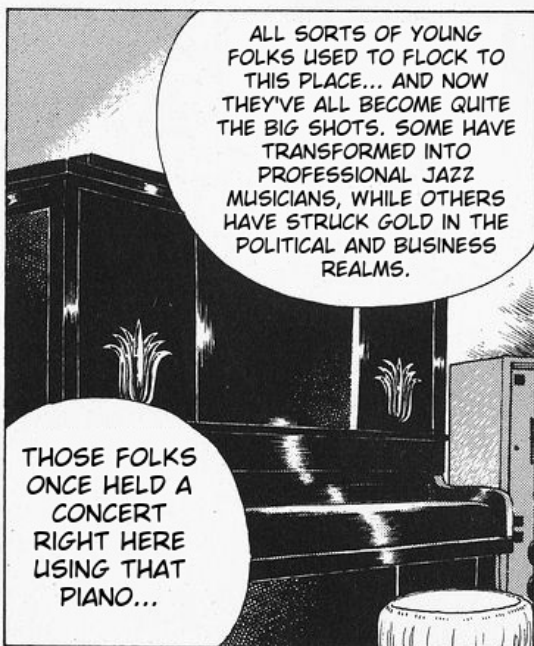
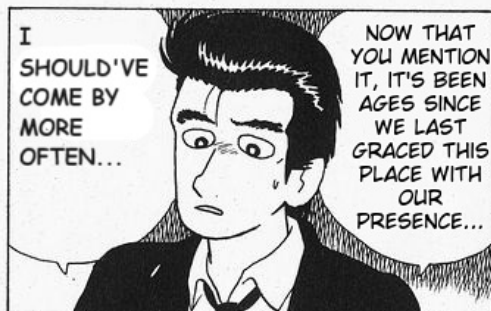
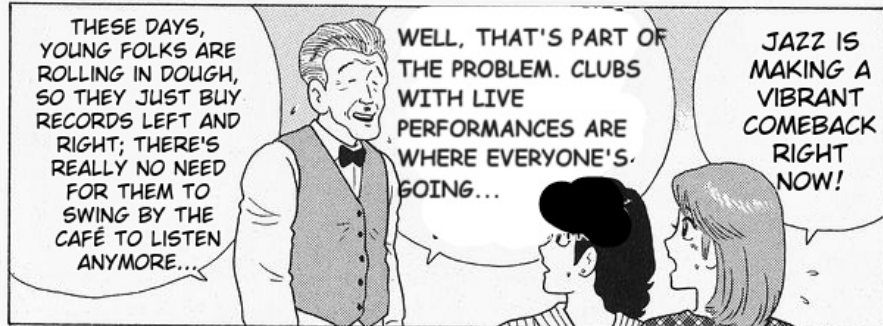


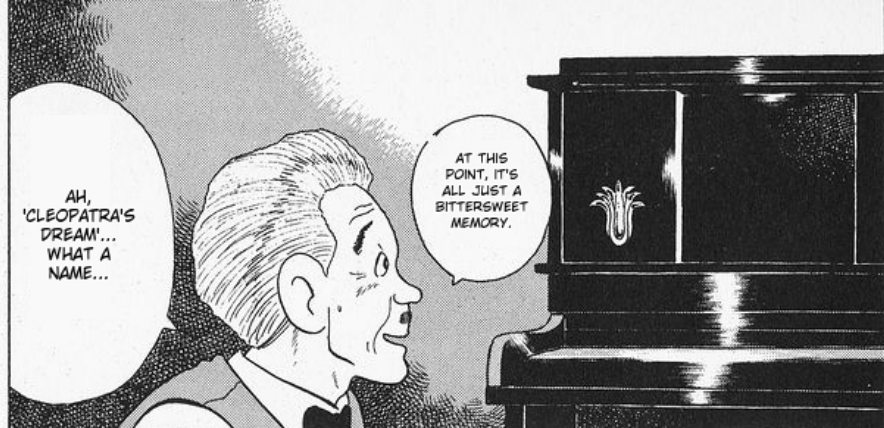
DELICIOUSNESS IN EVERY BITE!



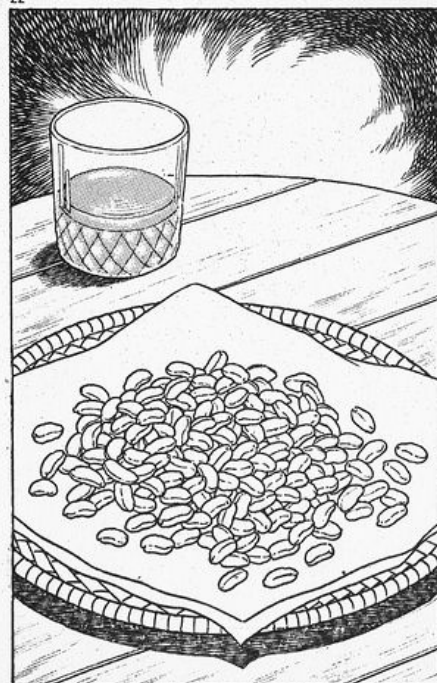


DELICIOUSNESS IN EVERY BITE!





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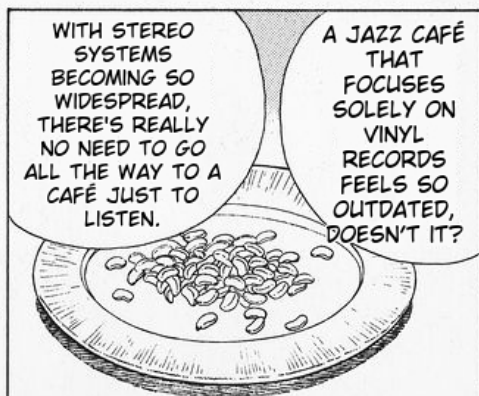
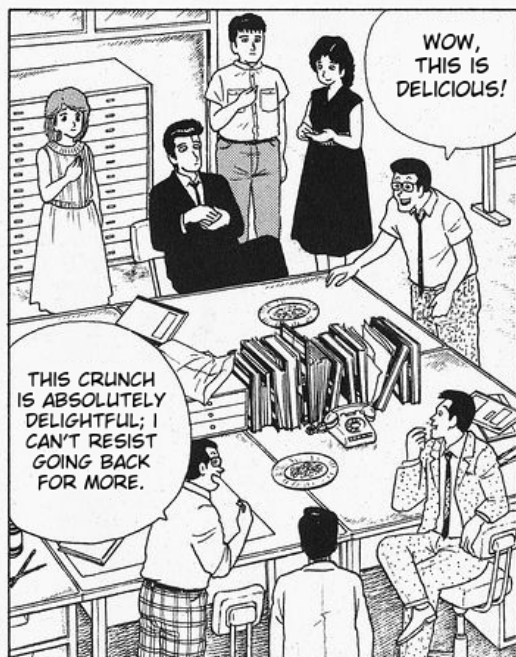
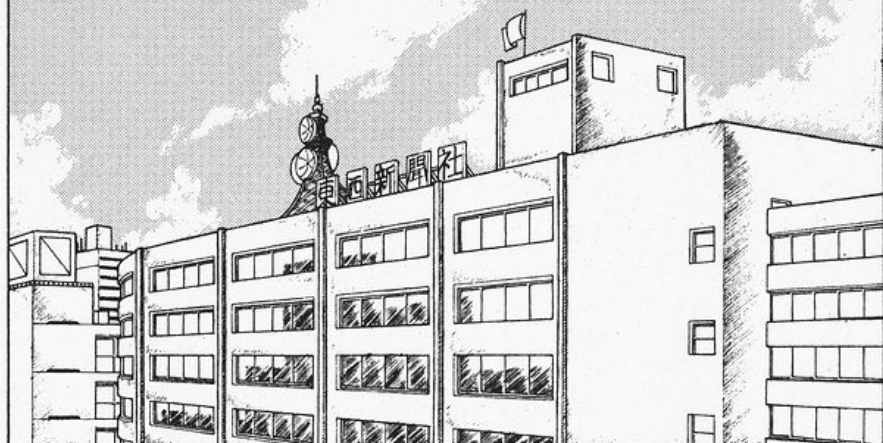
deb. 第2話

SALT PEANUTS

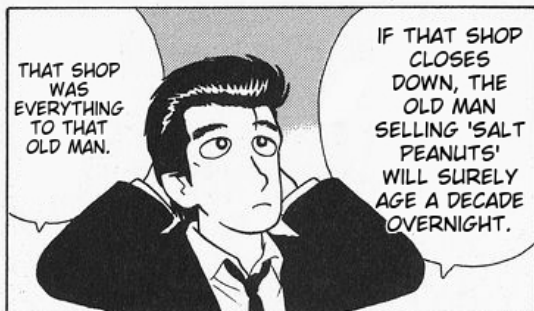
《後編》

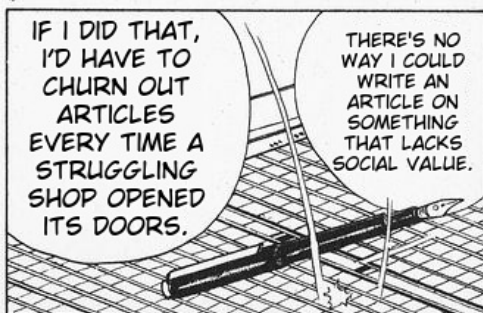
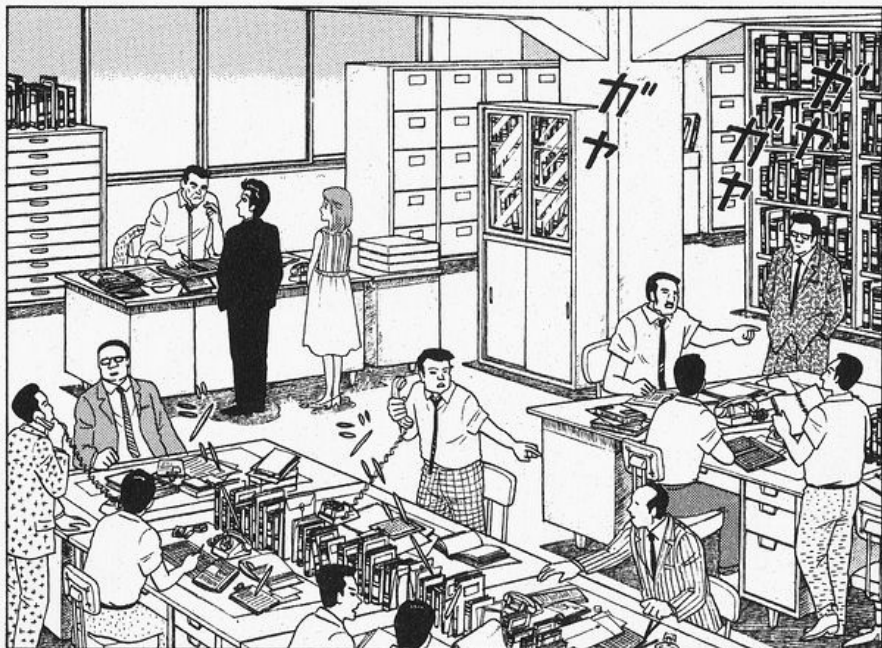
"charlie
chan"
dizzy
gillespie
bud
powell
max
roach
charlie
mingus





DELICIOUSNESS IN EVERY BITE!





DELICIOUSNESS IN EVERY BITE!





DELICIOUSNESS IN EVERY BITE!

YOU NEED TO
GET PERMISSION
FROM
NAGASUNE'S
RELATIVES.
EXCEPT FOR
ONE, THEY ALL
AGREED.

NAGASUNE SHINZŌ
TRUSTED US AT THE
TŌZAI NEWSPAPER, SO
HE ENTRUSTED HIS
DIARY TO US, ALLOWING
IT TO BE PUBLISHED
POSTHUMOUSLY, BUT
THERE WAS ONE
CONDITION.

BUT HE'S
NOT JUST A
FOOD
CRITIC...!
WE'RE
REALLY AT
OUR WITS'
END HERE!

HIS NAME IS
NAGASUNE
SEIZO, AND
HE'S
INCREDIBLY
PARTICULAR
ABOUT
FOOD...

YOU SEE, HE'S
THE YOUNGER
BROTHER OF
NAGASUNE
SHINZŌ, BUT
HE'S QUITE THE
ECCENTRIC, YOU
KNOW.

AH, SO THIS
ONE PERSON
IS QUITE THE
CHALLENGE,
ISN'T HE?

THREE
SEGMENTS?
I NEED AT
LEAST FIVE.

IF YOU PULL
IT OFF, I'LL
GIVE YOU
THREE
SEGMENTS
FOR THE
ARTICLE.

ALRIGHT, HOW
ABOUT THIS: IF YOU
SUCCESSFULLY
PERSUADE MR.
NAGASUNE SEIZO,
THEN YOU CAN
WRITE AN ARTICLE
ABOUT 'SALT
BEIGNETS' AS A
TRADE?

YOU'RE
REALLY
TESTING MY
PATIENCE!

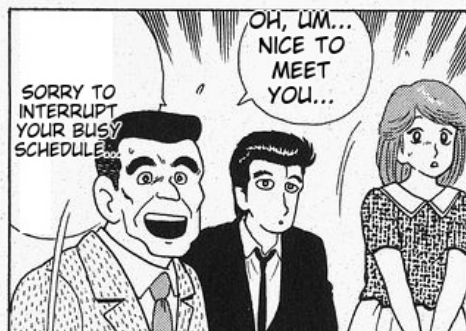
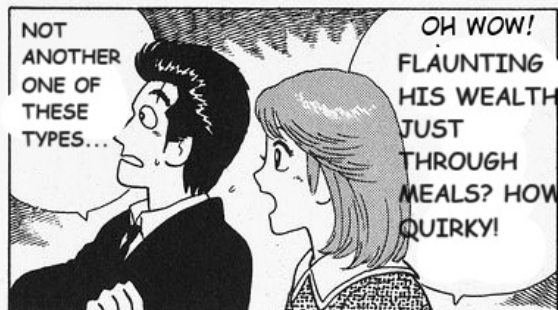
FINE, I'LL
GIVE YOU
FIVE
SEGMENTS!

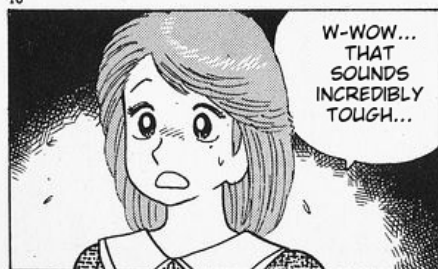
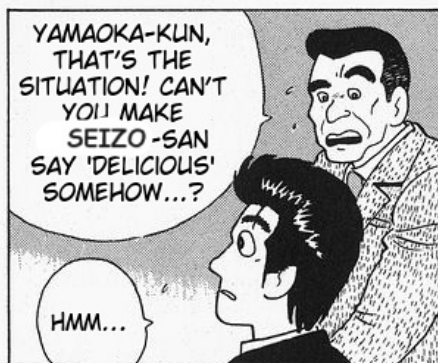


8

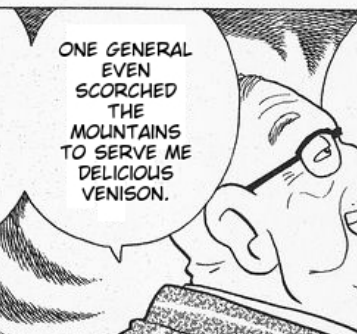
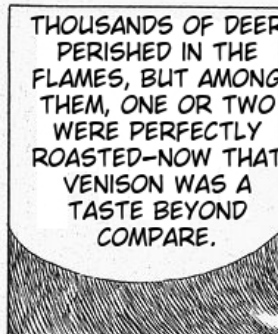


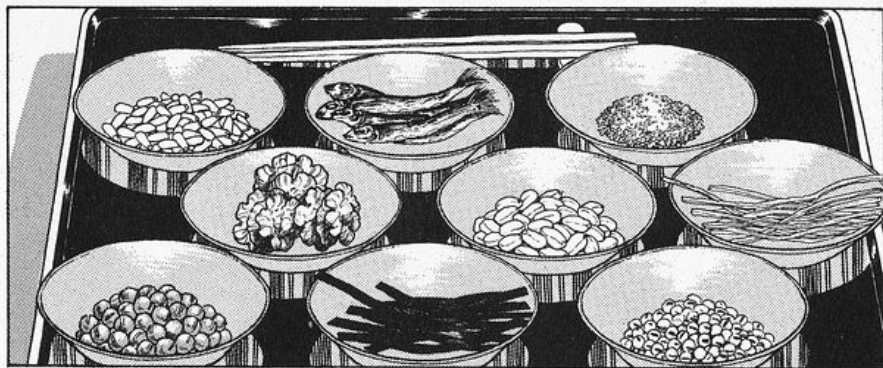
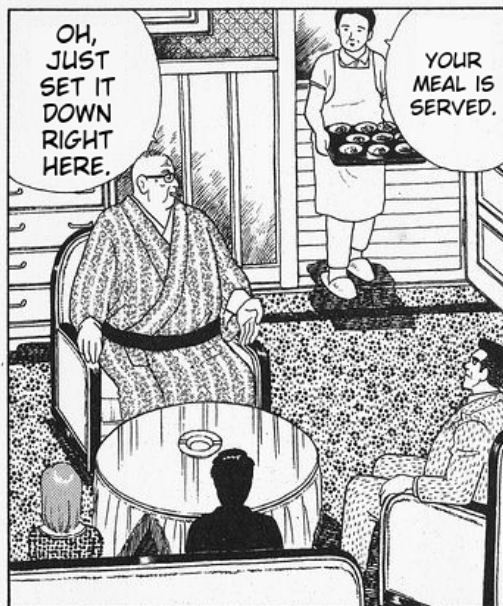
DELICIOUSNESS IN EVERY BITE!





DELICIOUSNESS IN EVERY BITE!

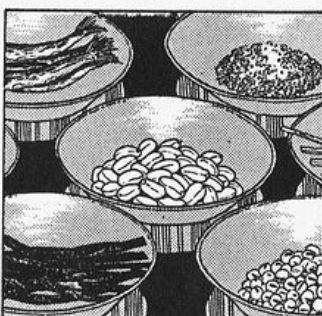
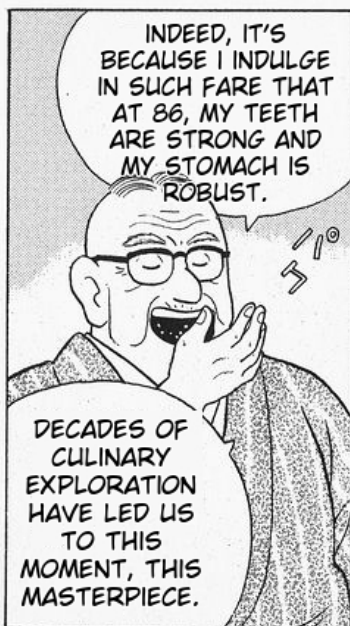


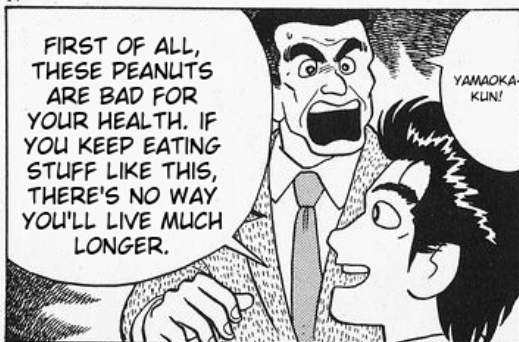


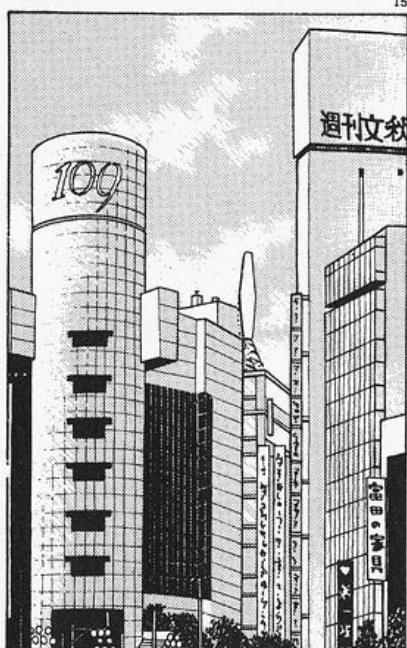
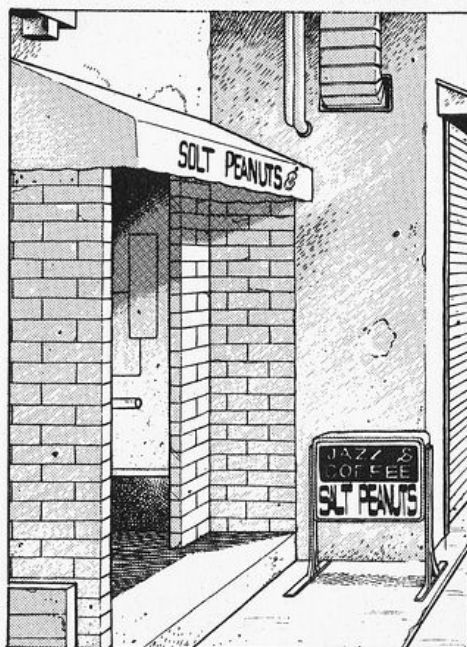
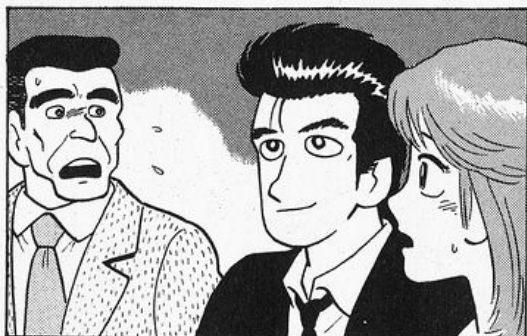
12

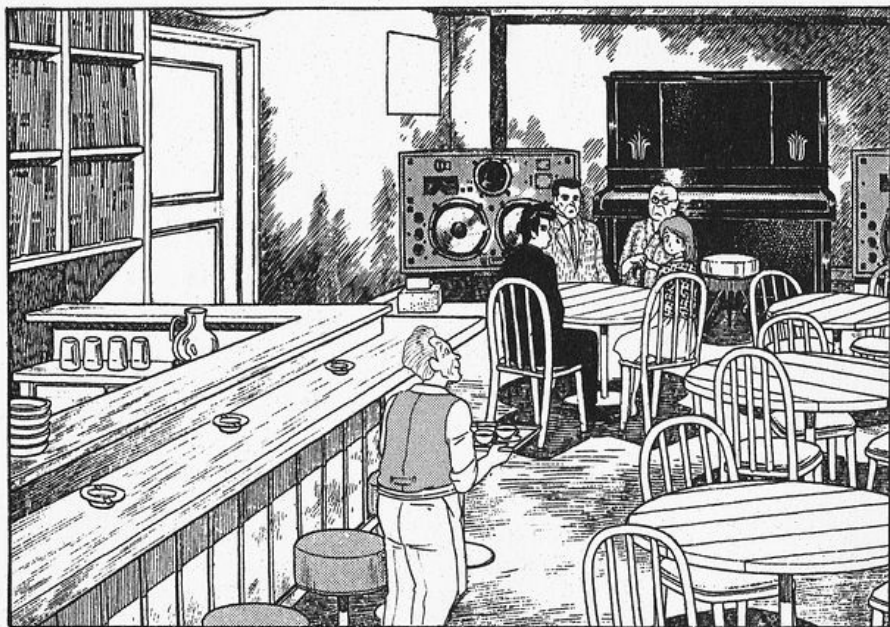


DELICIOUSNESS IN EVERY BITE!

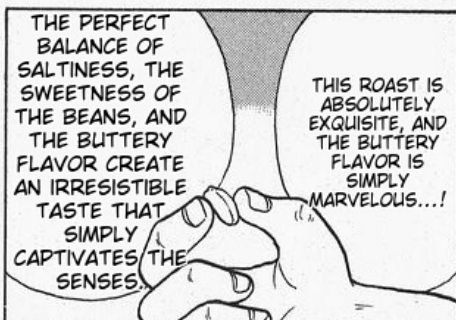
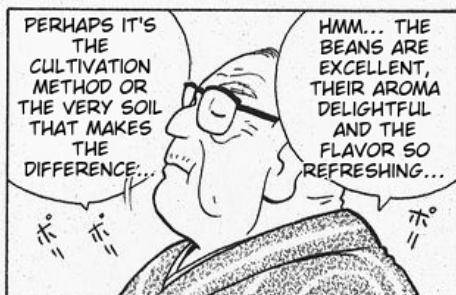
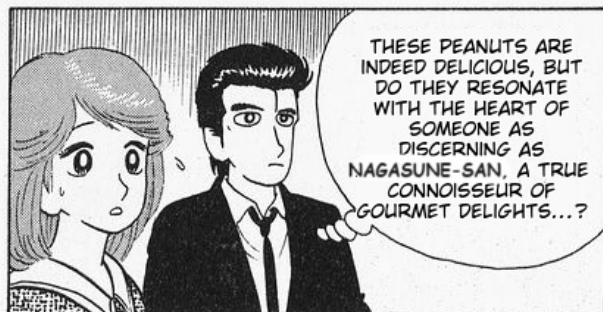








DELICIOUSNESS IN EVERY BITE!

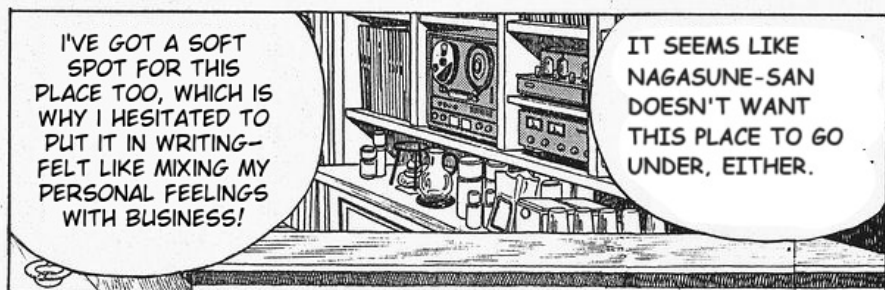


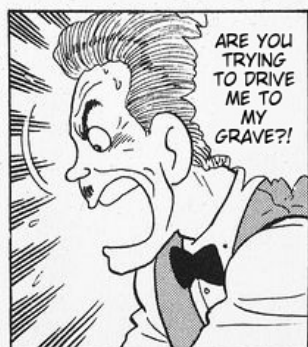
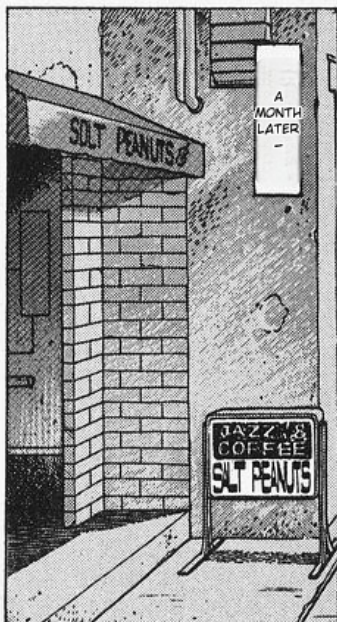


18

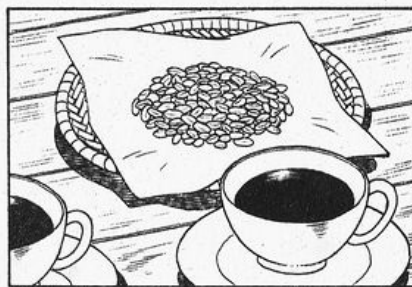
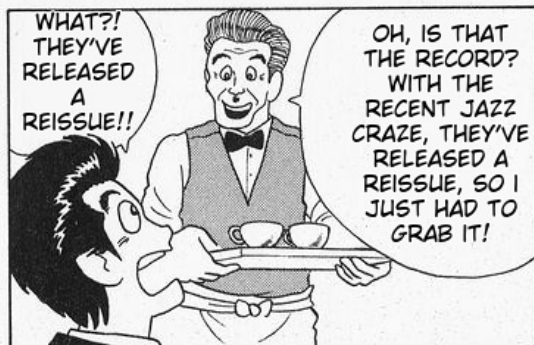


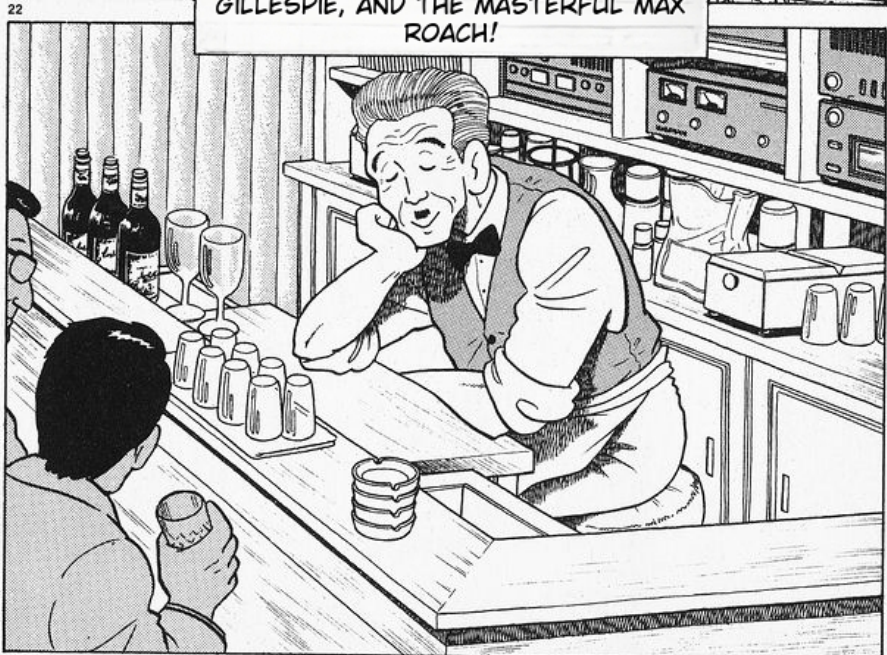
DELICIOUSNESS IN EVERY BITE!





DELICIOUSNESS IN EVERY BITE!





第3話

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WHY ON EARTH DO I HAVE TO MEET YOUR FRIENDS?!

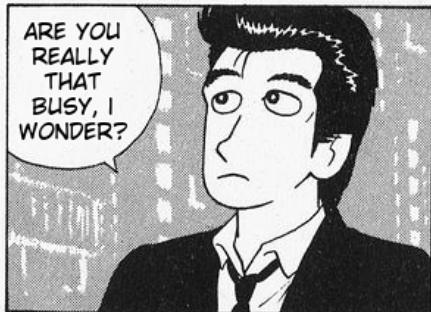


MY BEST FRIEND FROM COLLEGE, MIE, JUST GOT ENGAGED. SHE ASKED ME TO COME OUT TODAY TO MEET HER FIANCÉ...

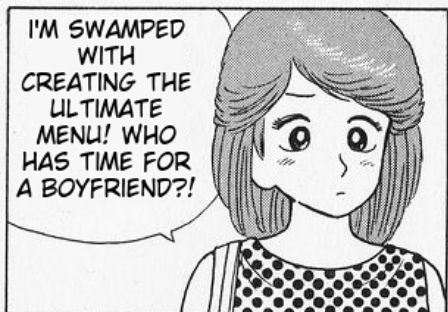


I'M NOT INVOLVED IN THIS, WHY DON'T YOU JUST BRING YOUR OWN BOYFRIEND ALONG?

BUT SHE'S BRINGING HER FIANCÉ, AND HERE I AM ALL ALONE...

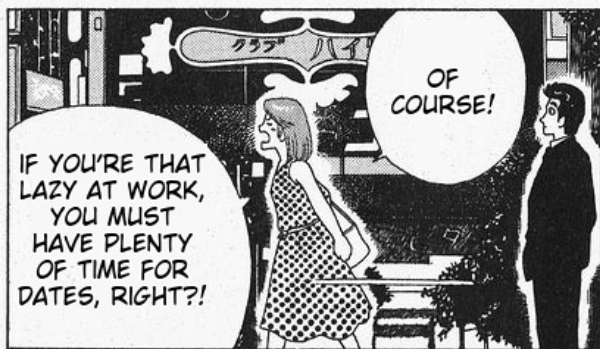


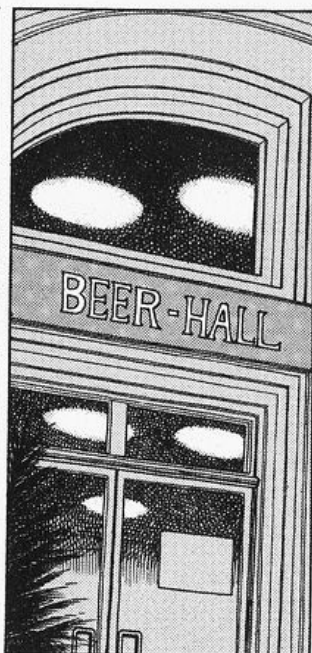
ARE YOU REALLY THAT BUSY, I WONDER?



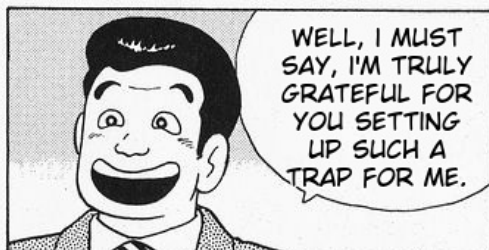
I'M SWAMPED WITH CREATING THE ULTIMATE MENU! WHO HAS TIME FOR A BOYFRIEND?!

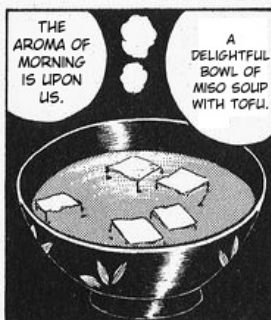
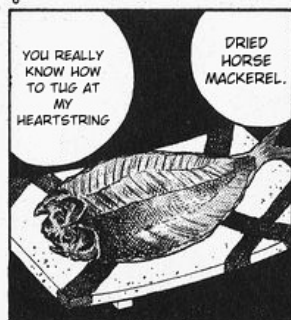
DELICIOUS!





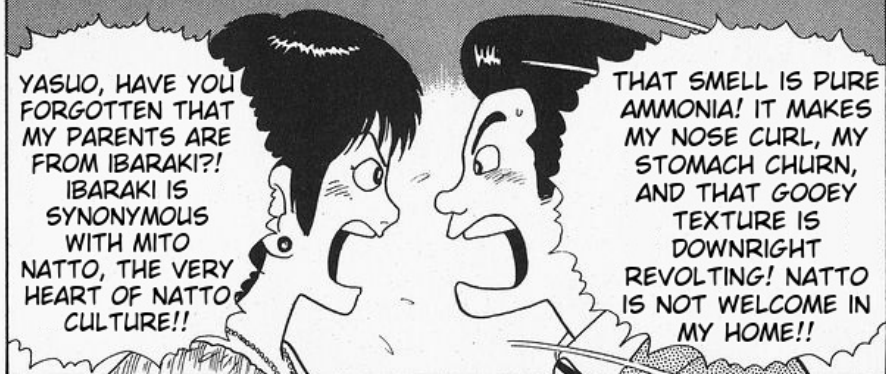
DELICIOUS!





DELICIOUS!





YASUO, HAVE YOU FORGOTTEN THAT MY PARENTS ARE FROM IBARAKI?! IBARAKI IS SYNONYMOUS WITH MITO NATTO, THE VERY HEART OF NATTO CULTURE!!

THAT SMELL IS PURE AMMONIA! IT MAKES MY NOSE CURL, MY STOMACH CHURN, AND THAT GOOEY TEXTURE IS DOWNRIGHT REVOLTING! NATTO IS NOT WELCOME IN MY HOME!!



HOW UTTERLY DISGRACEFUL!! WHAT IS UP WITH THIS FLAVOR-BLIND SLUG OF A MAN?!

N-NAT SLUG MAN...?! HOW DARE YOU SPEAK TO ME LIKE THAT, YOU BOAR WOMAN!!



I CAN'T GO A SINGLE DAY WITHOUT MY BELOVED NATTO!!

IN IBARAKI, WE EAT NATTO EVERY SINGLE DAY. WE EVEN MAKE OUR OWN NATTO AT HOME, AND THERE ARE SO MANY DISHES THAT USE IT.



IN KANSAI, WE DON'T EVEN EAT THAT DISGUSTING CRAP! I CAN'T BELIEVE YOU WOULD EAT SOMETHING SO DISGRACEFUL!

W-WAIT, WHAT DID YOU JUST SAY?!



WAIT, MIE... PLEASE WAIT!



DO AS YOU PLEASE!!

KI---!! YOU BOAR!! I'M CUTTING TIES WITH YOU FOR GOOD!!

DELICIOUS!



YAMAOKA-
SAN,
PLEASE
STOP
KIRITA-
SAN!

AND KNOWING
THOSE TWO,
THEY'LL
PROBABLY BE
BACK TO
THEIR MUSHY
WAYS BY
TOMORROW,
ALL SMILES
AND GIGGLES.

THAT'S
JUST...

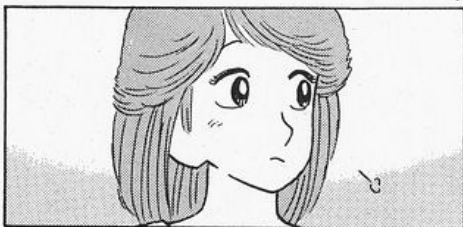
JUST LET IT
BE, LET IT BE.
IF THEIR BOND
IS THAT
FRAGILE, IT'S
BETTER TO
LET IT BREAK
THAN TO HOLD
ONTO IT.



ALRIGHT,
I
SUPPOSE
THAT'S
WHAT
WE'LL
DO.

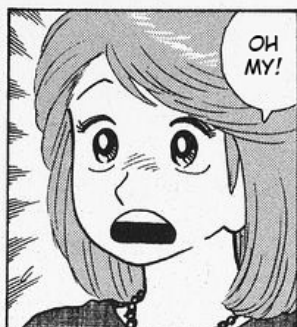
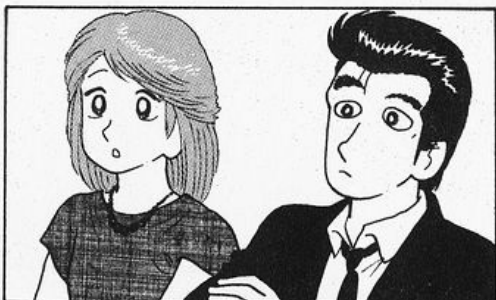
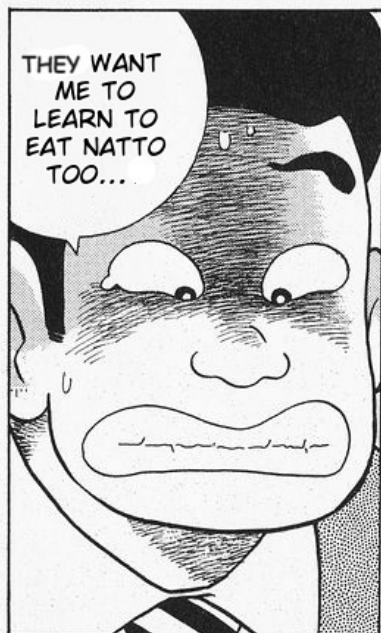
I WAS FEELING PRETTY
AWFUL AFTER ALL
THAT LOVEY-DOVEY
NONSENSE, BUT THAT
FIGHT REALLY LIFTED
MY SPIRITS. LET'S
DOWN A COUPLE MORE
DRINKS!

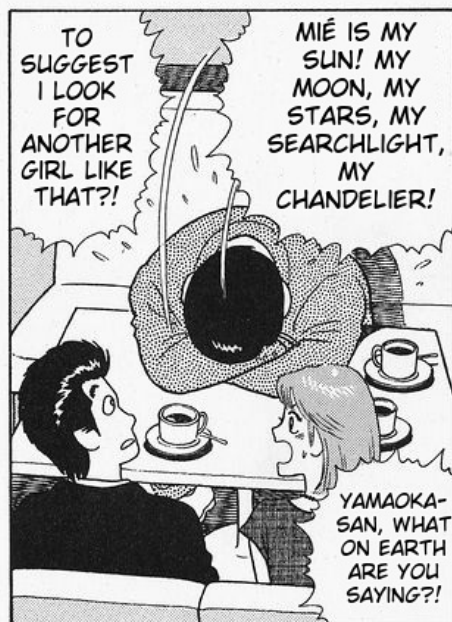
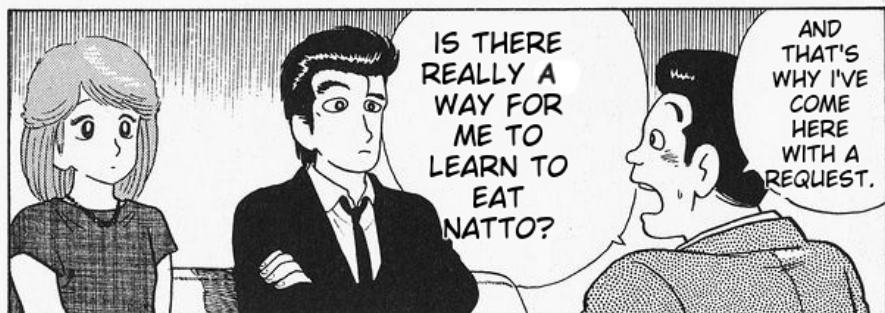
I HOPE
THAT'S
THE
CASE...





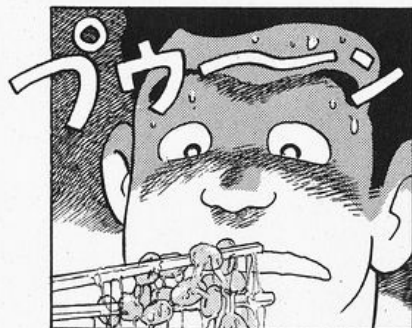
DELICIOUS!







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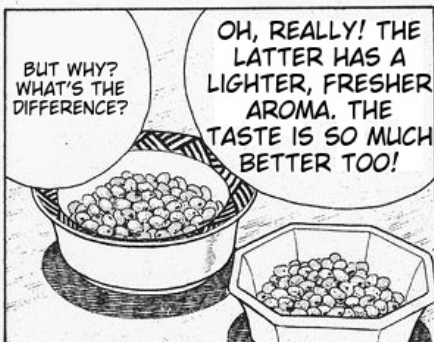
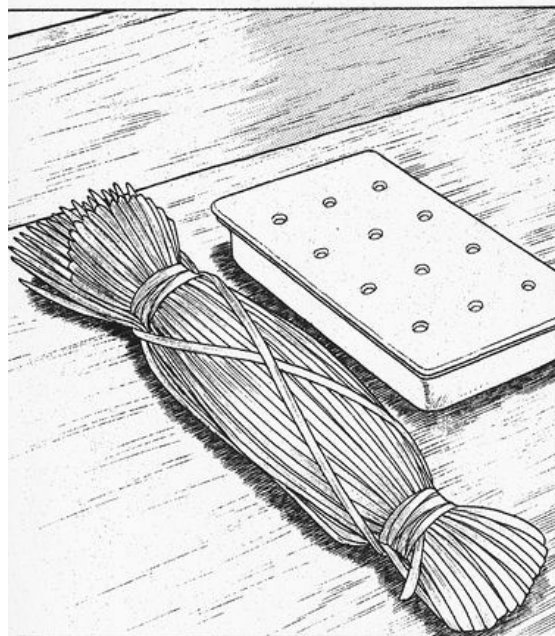
DELICIOUS!



I WONDER
WHAT IT
COULD
BE?

ALRIGHT,
LET ME
GIVE IT A
TRY TOO!

OF COURSE,
THAT MUSTARD
IS ONE REASON,
BUT THERE'S
ANOTHER
FACTOR AT
PLAY.



BUT WHY?
WHAT'S THE
DIFFERENCE?

OH, REALLY! THE
LATTER HAS A
LIGHTER, FRESHER
AROMA. THE
TASTE IS SO MUCH
BETTER TOO!



SURE
THING.

WOULD YOU
SHOW US?

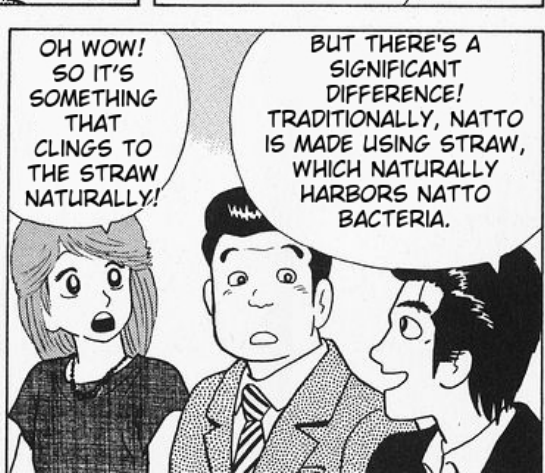
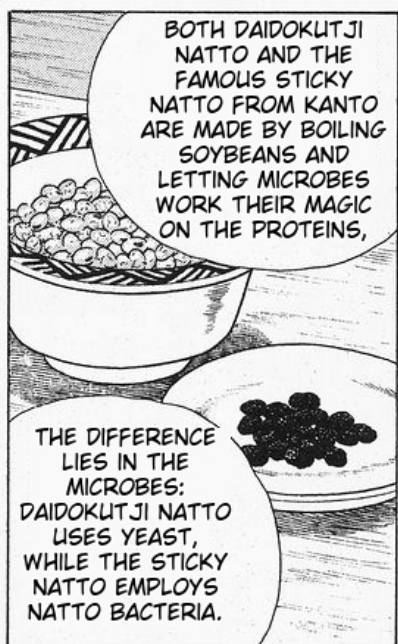
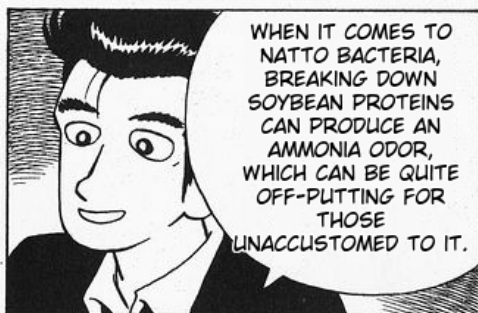


IS IT REALLY
POSSIBLE FOR
THE SMELL
TO CHANGE
JUST
BECAUSE THE
CONTAINER IS
DIFFERENT?!

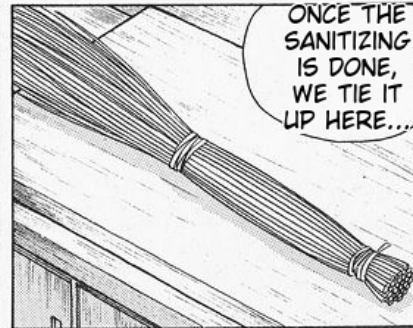
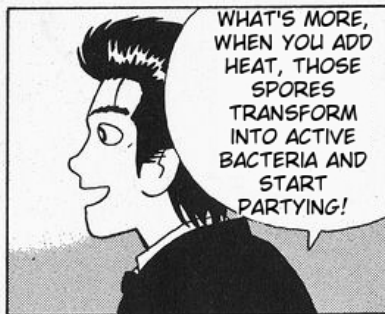
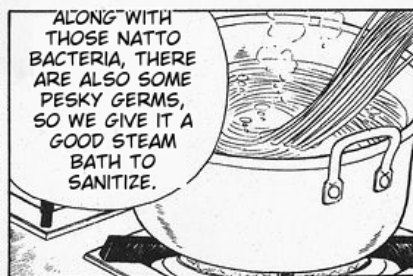
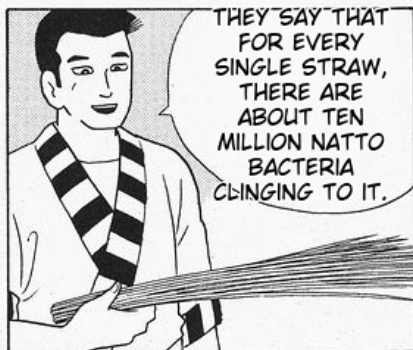


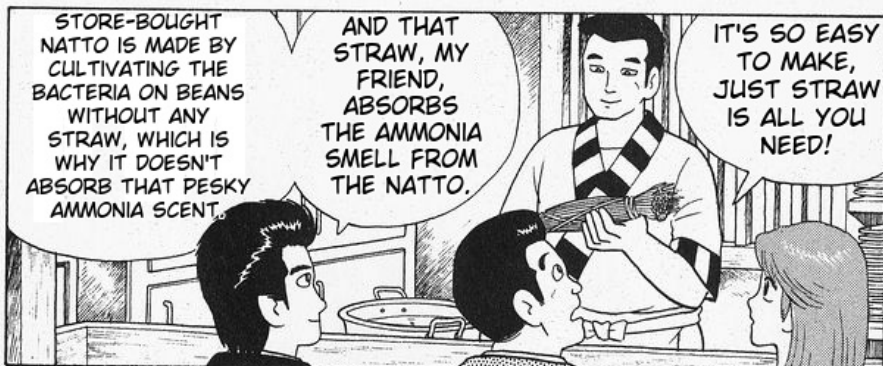
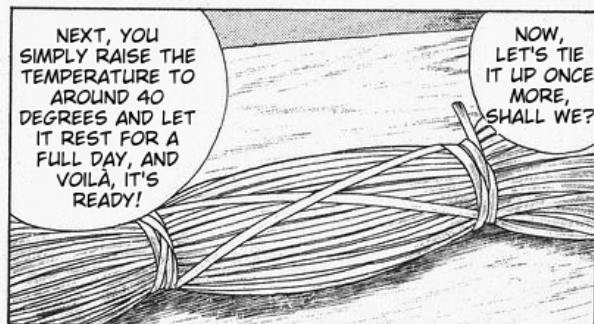
WHAT I
SERVED
YOU LATER
WAS THIS
NATTO
MIXED WITH
STRAW.

THE FIRST
ONE I
PRESENTED
WAS THIS
NATTO IN A
STYROFOAM
PACK.

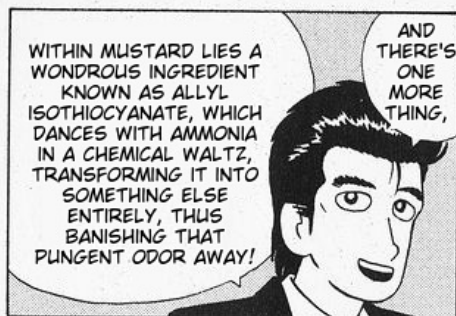


DELICIOUS!





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THIS WILL
BRING US
ALL
HAPPINESS!!

THANK
YOU
SO
MUCH!!



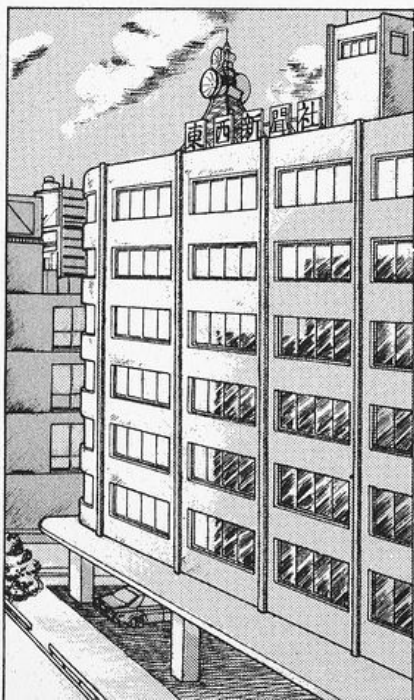
I'LL MAKE
SURE TO
TELL MIE
THAT GOOD
NATTO
NEEDS
SOME
MUSTARD
TO SHINE.



BUT YOU
KNOW... I
ACTUALLY
PREFER
THE
STINKY
NATTO
INSTEAD...

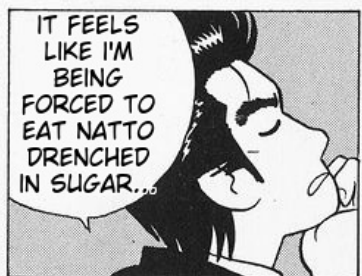


YAMAOKA-
SAN,
KURITA-SAN,
I BROUGHT
YOU A
LITTLE GIFT!



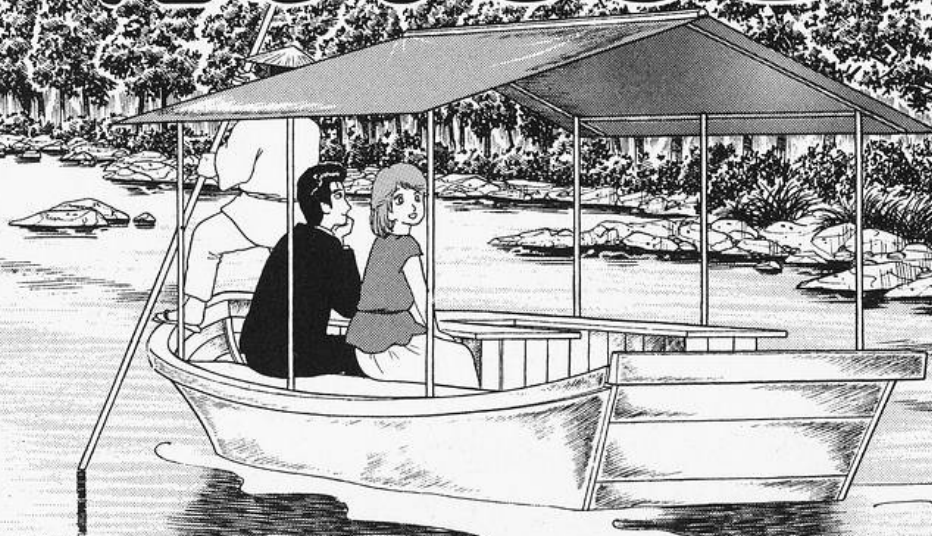
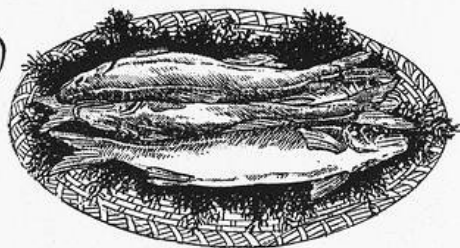


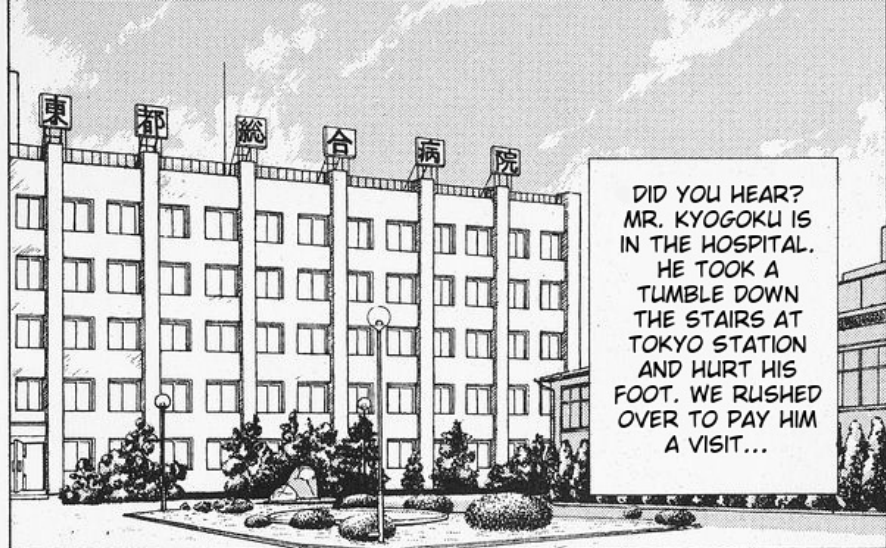
20



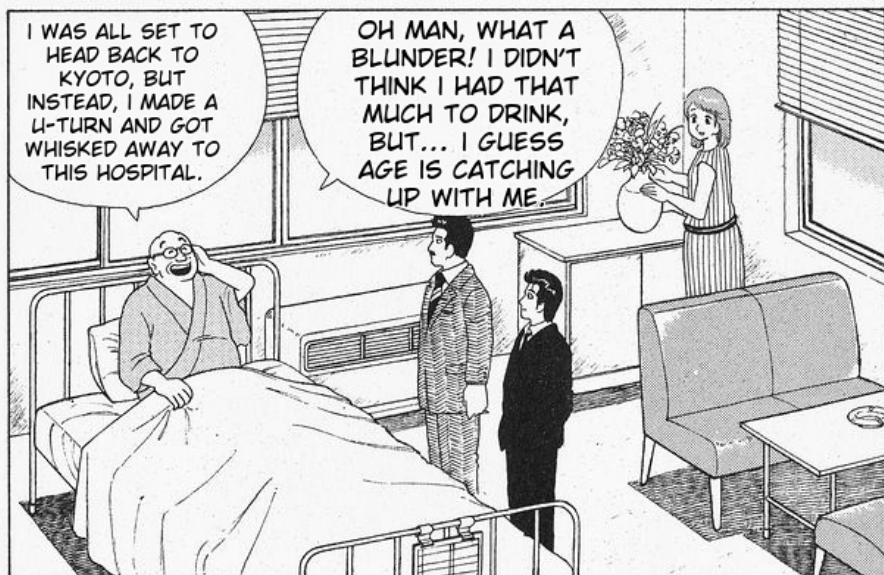
第4話

鮎のふるさと





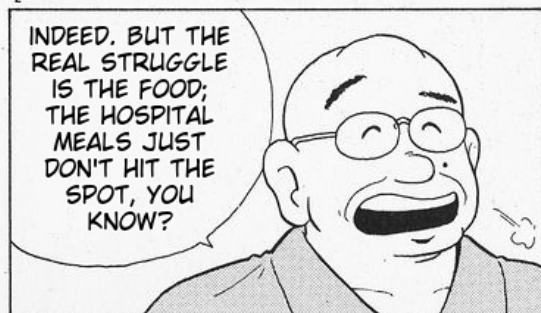
DID YOU HEAR?
MR. KYOGOKU IS
IN THE HOSPITAL.
HE TOOK A
TUMBLE DOWN
THE STAIRS AT
TOKYO STATION
AND HURT HIS
FOOT. WE RUSHED
OVER TO PAY HIM
A VISIT...



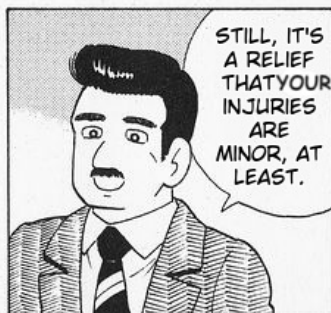
I WAS ALL SET TO
HEAD BACK TO
KYOTO, BUT
INSTEAD, I MADE A
U-TURN AND GOT
WHISKED AWAY TO
THIS HOSPITAL.

OH MAN, WHAT A
BLUNDER! I DIDN'T
THINK I HAD THAT
MUCH TO DRINK,
BUT... I GUESS
AGE IS CATCHING
UP WITH ME.

2

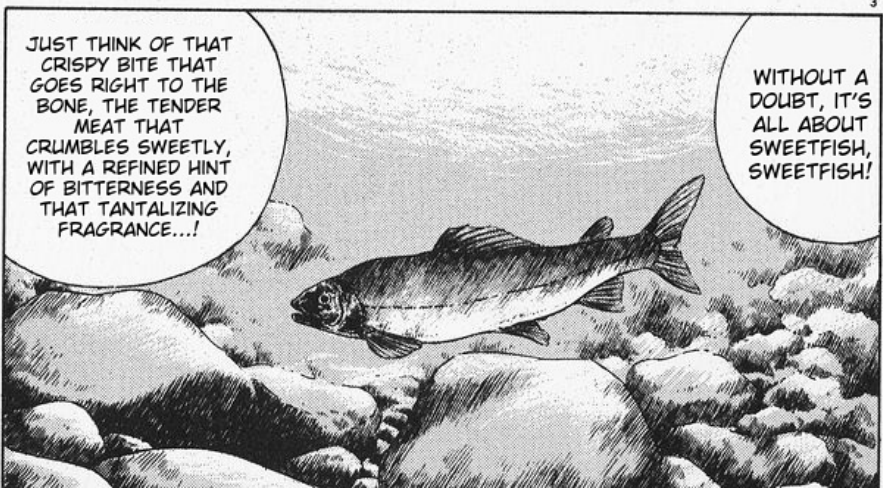
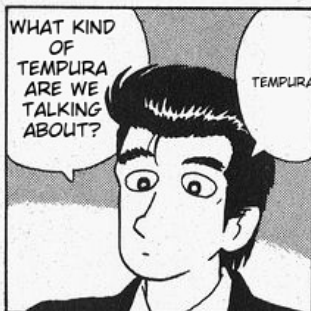


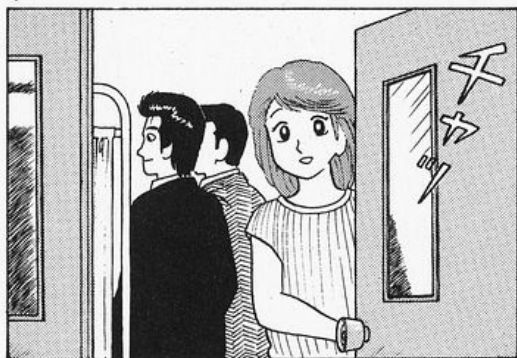
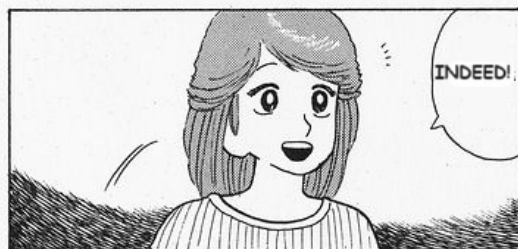
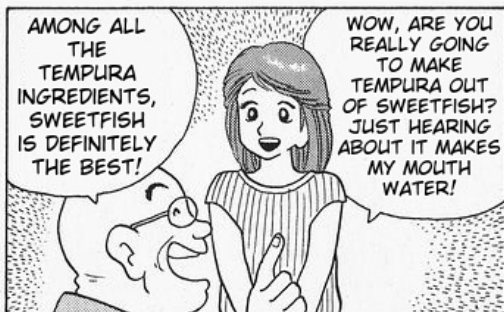
INDEED. BUT THE
REAL STRUGGLE
IS THE FOOD;
THE HOSPITAL
MEALS JUST
DON'T HIT THE
SPOT, YOU
KNOW?



STILL, IT'S
A RELIEF
THAT YOUR
INJURIES
ARE
MINOR, AT
LEAST.

DELICIOUS!





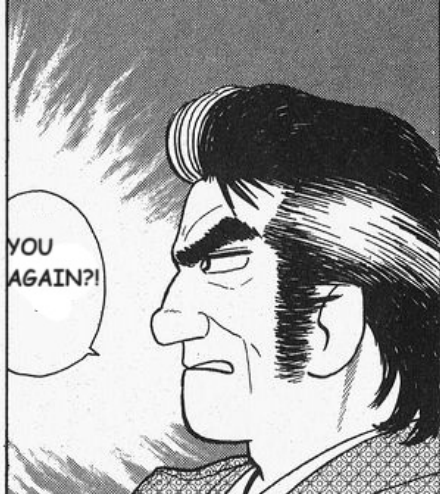


5





WHAT?!



YOU
AGAIN?!



MR. KYOGOKU,
YOU'VE HAD
QUITE THE
MISFORTUNE.
BUT THANK
GOODNESS IT'S
JUST A SPRAIN!

ACTUALLY,
IT'S TURNING
OUT TO BE
QUITE THE
REFRESHING
BREAK, ISN'T
IT?



AH, HELLO, DR.
KAIBARA. I'M
TRULY
HUMBLED BY
YOUR VISIT.



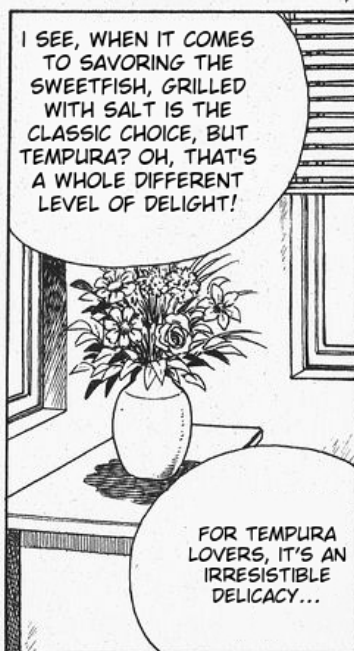
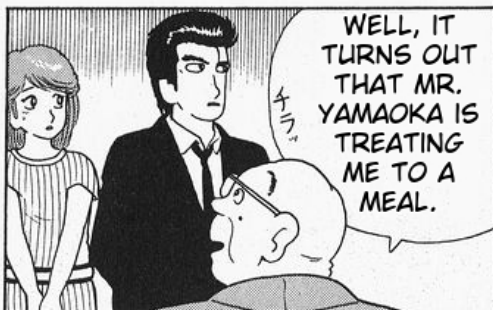
ONCE YOU'RE
DISCHARGED,
LET'S
CELEBRATE
WITH A
FEAST IN
YOUR
HONOR!

WELL, IN ANY
CASE, WE
NEED TO GET
YOU BACK ON
YOUR FEET
SWIFTLY!



I WAS JUST
BRAGGING
ABOUT MY
INCREDIBLE
BAD LUCK,
YOU KNOW.

DELICIOUS!





LEAVE
IT TO
ME...



WELL THEN,
MR.
KYOGOKU,
WE SHALL
TAKE OUR
LEAVE NOW.



SWEETFISH
TEMPURA,
JUST
LAYERING
ON THE
SHAME
EVEN
THICKER...

OH DEAR, A MAN
WHO BARELY
UNDERSTANDS
HOW TO FRY
TEMPURA, LET
ALONE KNOWS
ANYTHING ABOUT
SWEETFISH,



MR. YAMAOKA,
I'M EAGERLY
LOOKING
FORWARD TO
THAT
SWEETFISH
TEMPURA.

REALLY,
THANK YOU
SO MUCH
FOR YOUR
KIND VISIT.



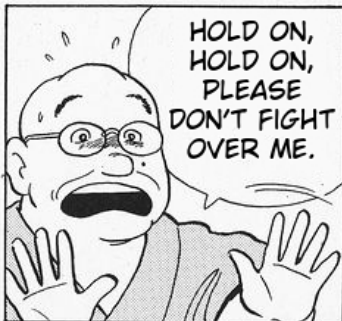
OH HO, SO YOU
THINK WITH THE
FINEST
INGREDIENTS
AND THE BEST
TECHNIQUE,
THAT'S ALL IT
TAKES...



WHAT MORE DO
YOU NEED
BEYOND THE
FINEST
INGREDIENTS
AND THE BEST
TECHNIQUE?!



DON'T MESS
WITH ME! I'VE
MASTERED THE
ART OF FRYING
TEMPURA. I
KNOW EXACTLY
WHAT MAKES
THE PERFECT
SWEETFISH!



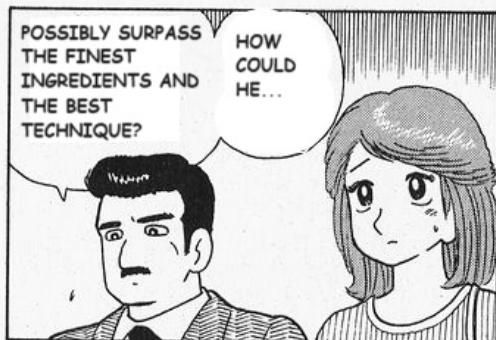
HOLD ON,
HOLD ON,
PLEASE
DON'T FIGHT
OVER ME.



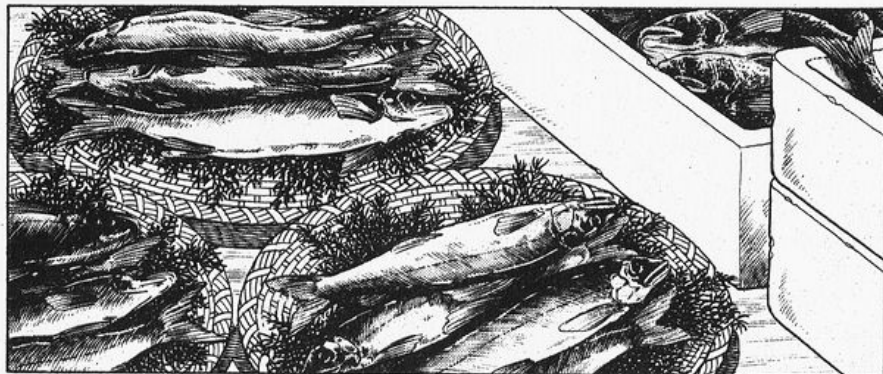
IT SEEMS
YOU'VE
ONCE AGAIN
MISSED THE
CRUCIAL
POINT.

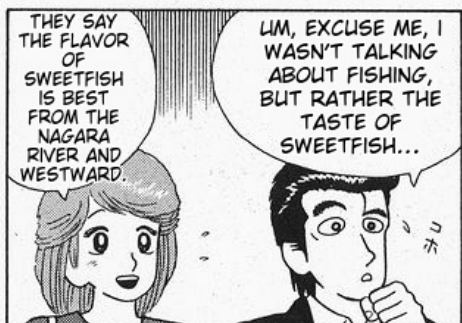
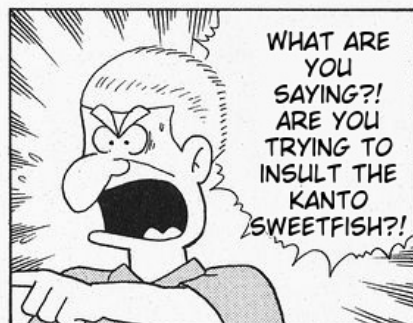
DELICIOUS!



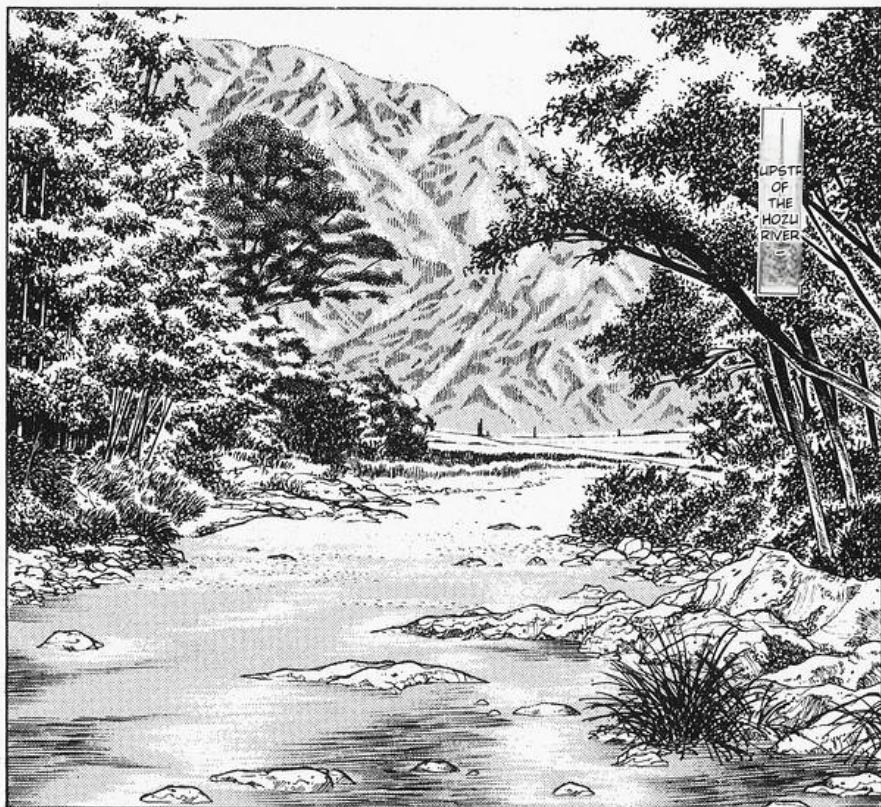


DELICIOUS!

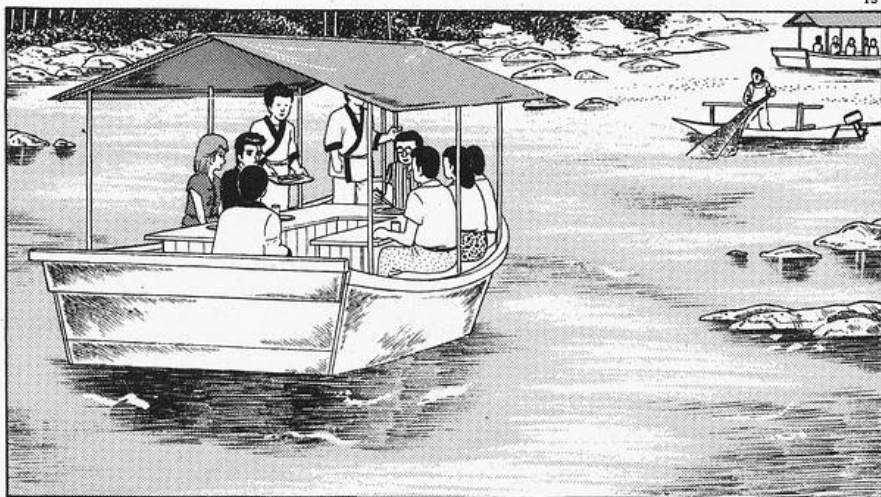


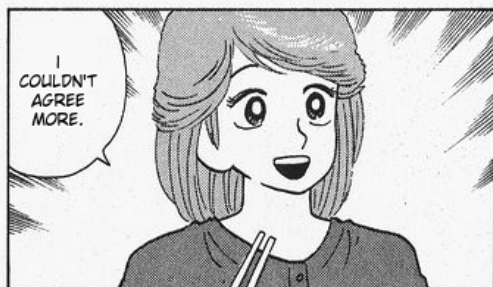


DELICIOUS!

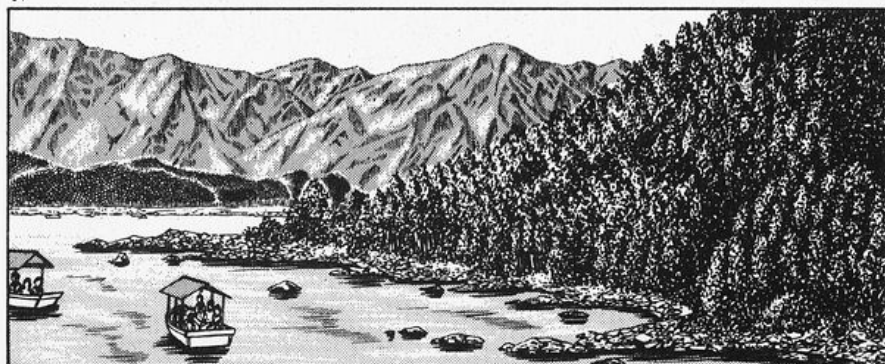


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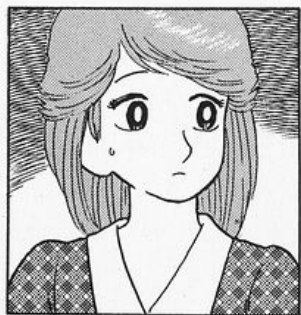
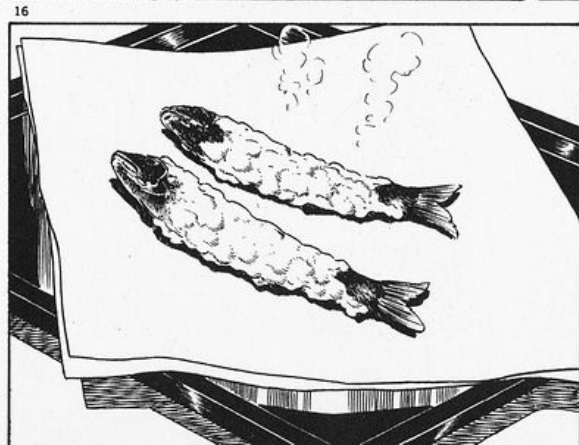


DELICIOUS!

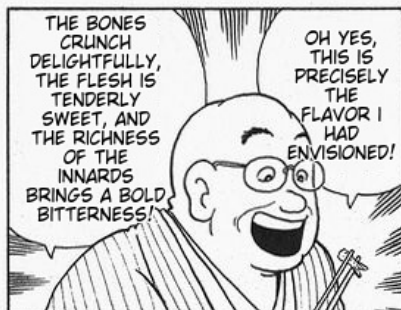


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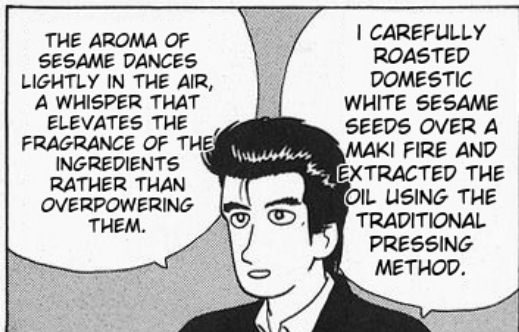
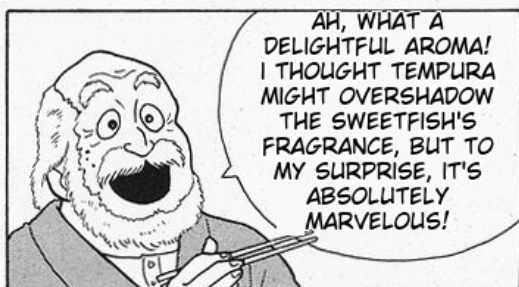
DELICIOUS!



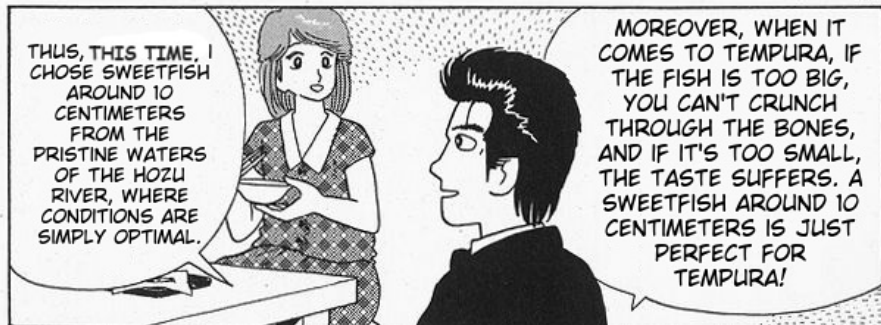
OH YES, THIS IS PRECISELY THE FLAVOR I HAD ENVISIONED!



WHAT TRULY SEALS THE DEAL IS THE GROWTH OF MOSS ON THE STONES THAT SERVE AS FOOD FOR THE SWEETFISH. IT SUBTLY ALTERS THE FLAVOR OF THE FISH OVER TIME.

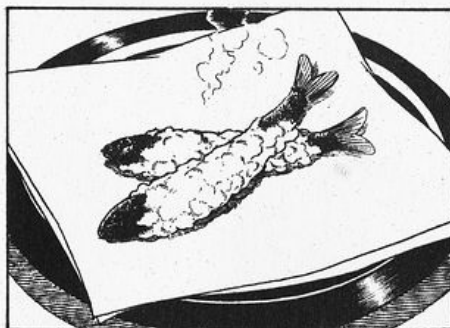


17



THUS, THIS TIME, I CHOSE SWEETFISH AROUND 10 CENTIMETERS FROM THE PRISTINE WATERS OF THE HOZU RIVER, WHERE CONDITIONS ARE SIMPLY OPTIMAL.

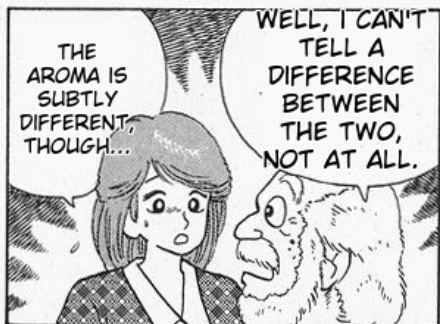
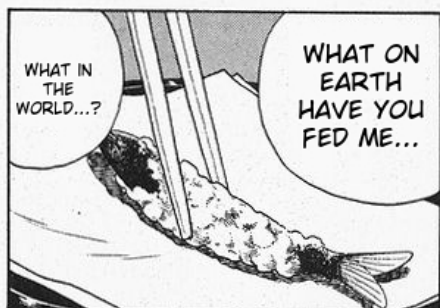
MOREOVER, WHEN IT COMES TO TEMPURA, IF THE FISH IS TOO BIG, YOU CAN'T CRUNCH THROUGH THE BONES, AND IF IT'S TOO SMALL, THE TASTE SUFFERS. A SWEETFISH AROUND 10 CENTIMETERS IS JUST PERFECT FOR TEMPURA!

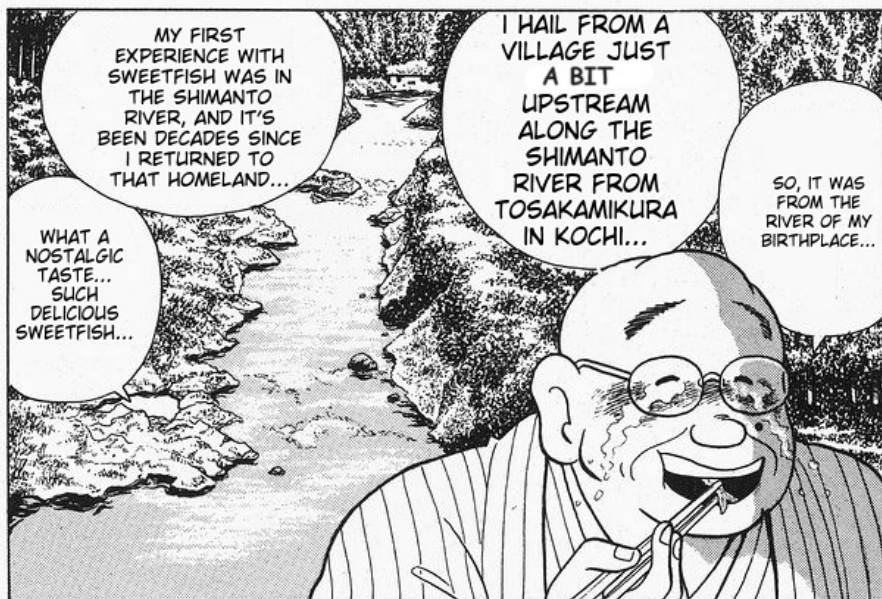
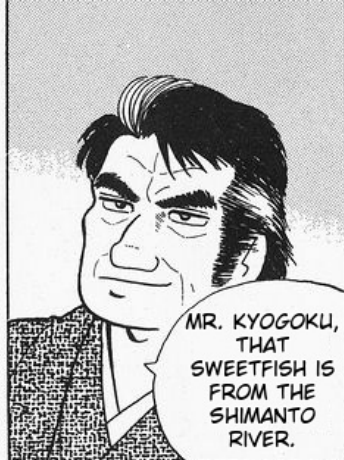


18

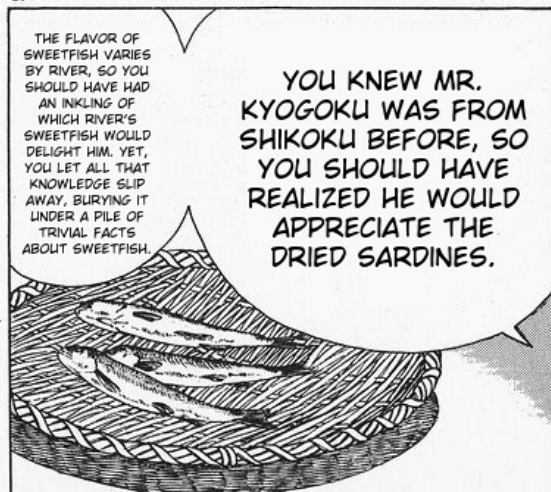


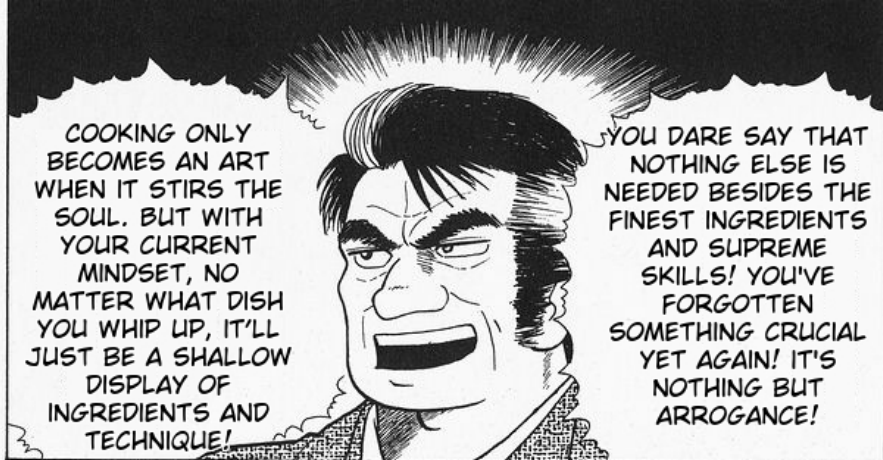
DELICIOUS!





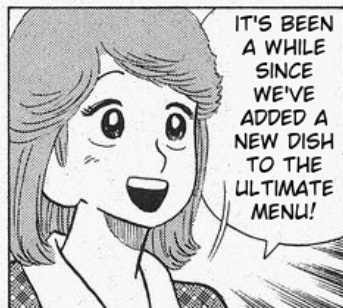
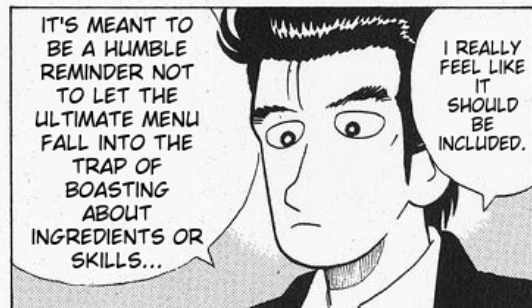
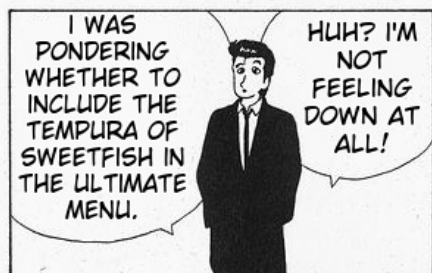
20



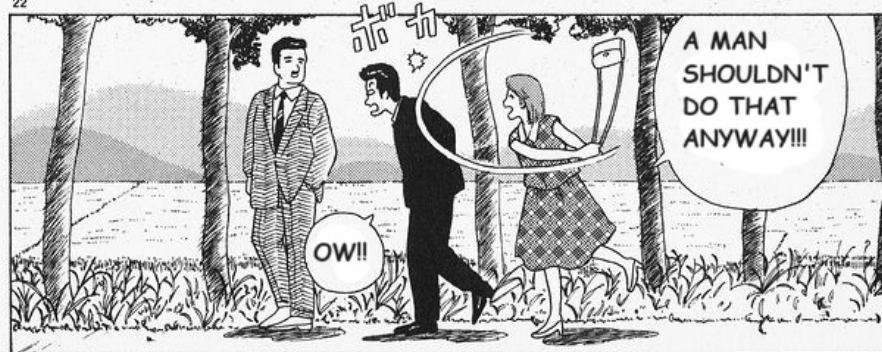


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22





第5話

スープと麺

〈前編〉

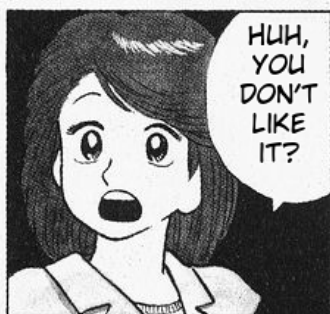


DELICIOUS!

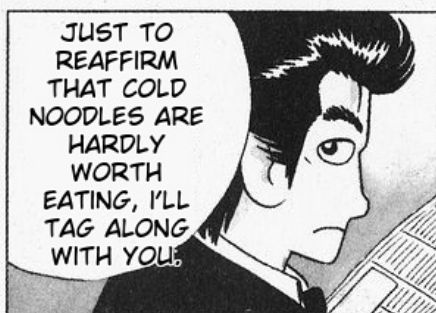


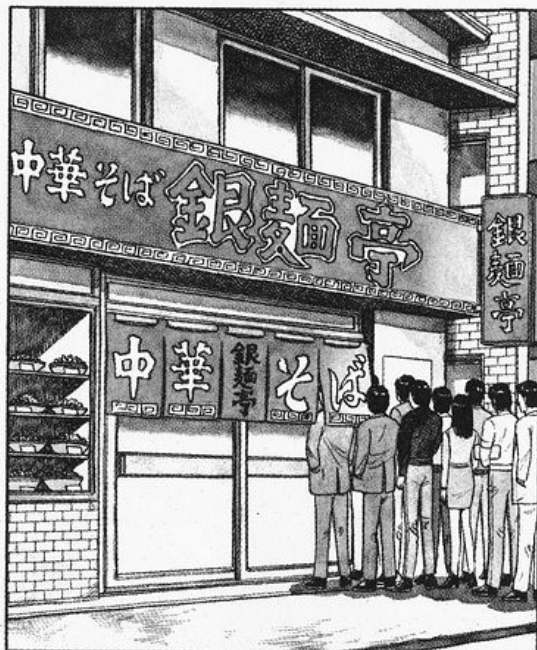
2





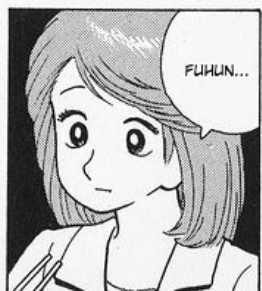
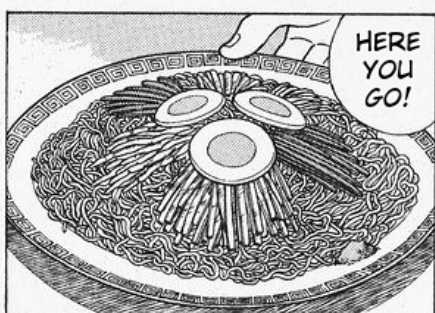
DELICIOUS!



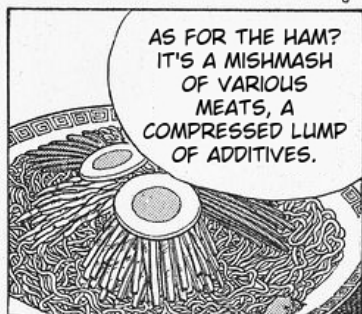
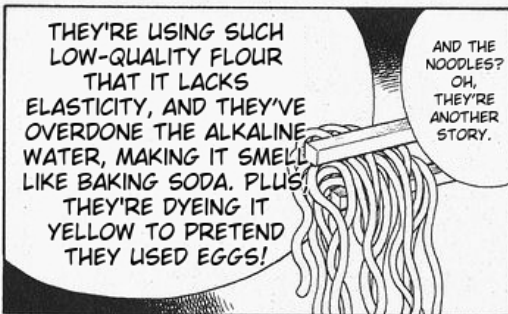


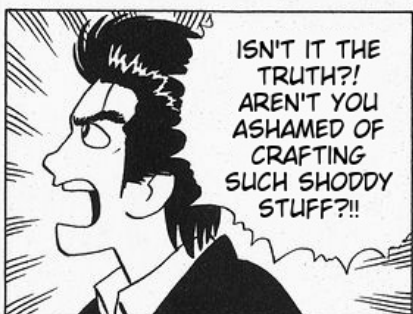
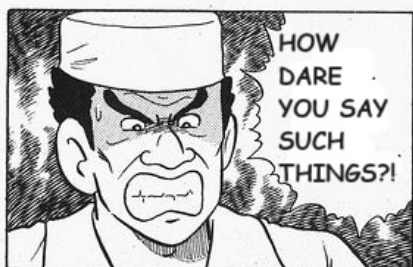
DELICIOUS!





DELICIOUS!



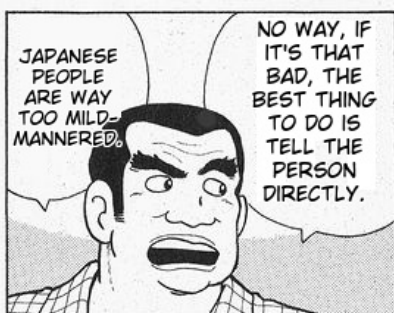
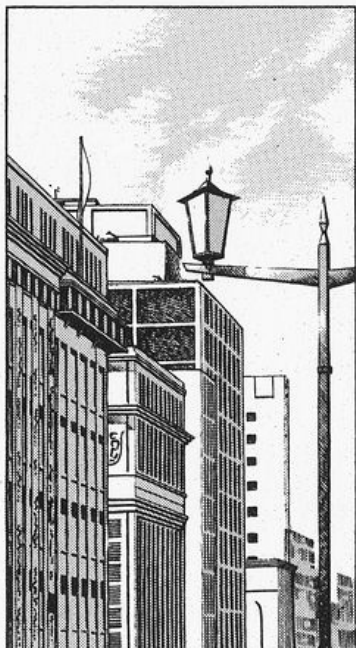


DELICIOUS!



10

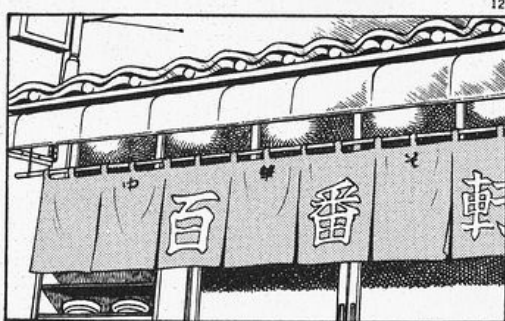
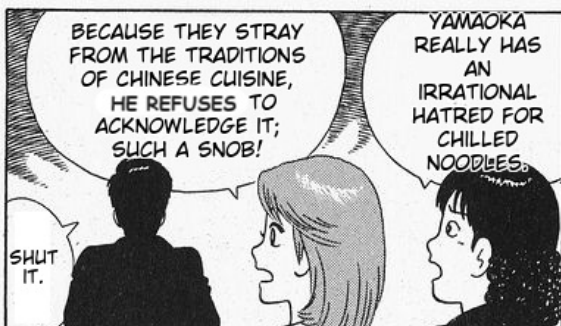


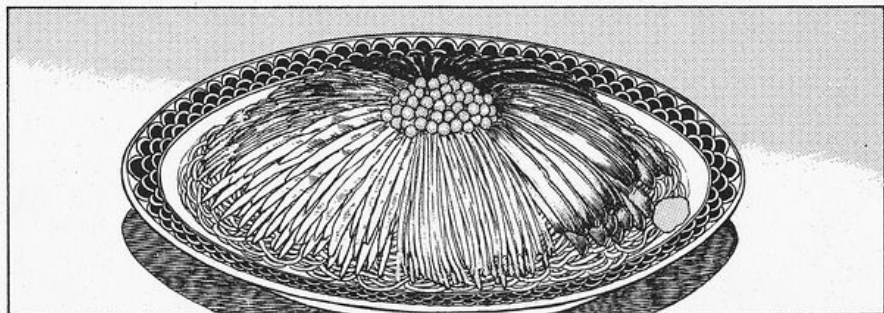


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DELICIOUS!





WOOOW...
LOOK AT
ALL THOSE
LAVISH
TOPPINGS!

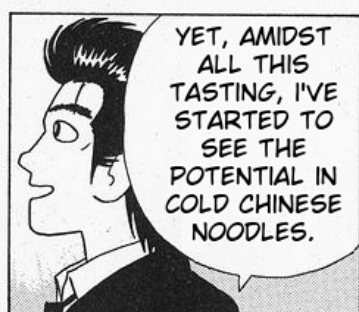


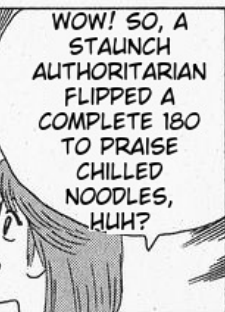
13



NO WAY... NO MATTER HOW FANCY THE TOPPINGS ARE, IF THE SOUP AND NOODLES ARE A FLOP, IT'S ALL FOR NOTHING.

DELICIOUS!

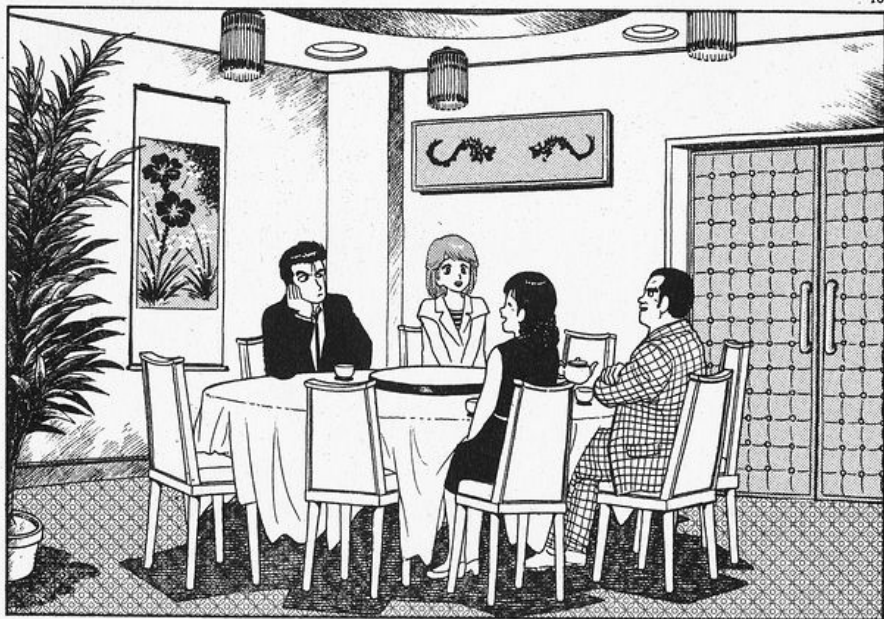




DELICIOUS!



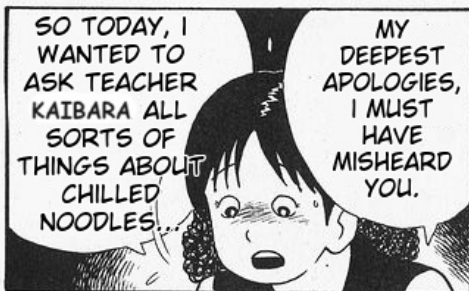
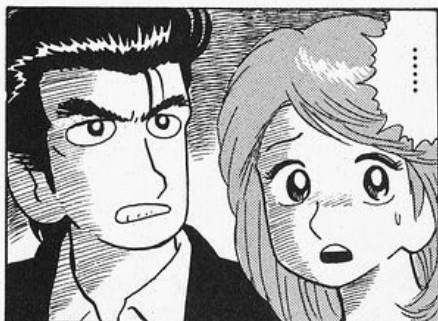
16





17





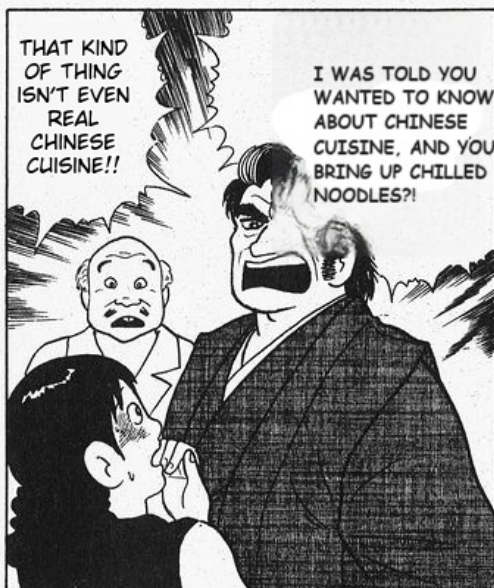


HOW
DARE YOU
INSULT
ME LIKE
THAT?!!

CHILLED
NOODLES?!

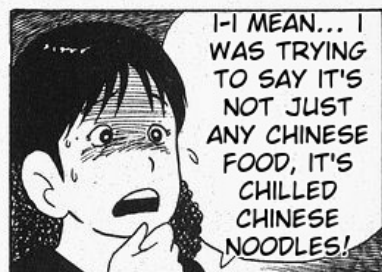


HEY,
HOSHIMURA!
DIDN'T YOU SAY
YOU WANTED
TO ASK ME
ABOUT CHINESE
CUISINE?



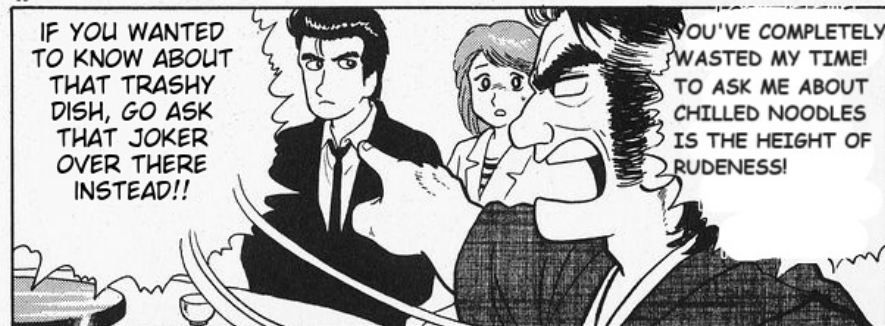
THAT KIND
OF THING
ISN'T EVEN
REAL
CHINESE
CUISINE!!

I WAS TOLD YOU
WANTED TO KNOW
ABOUT CHINESE
CUISINE, AND YOU
BRING UP CHILLED
NOODLES?!



I-I MEAN... I
WAS TRYING
TO SAY IT'S
NOT JUST
ANY CHINESE
FOOD, IT'S
CHILLED
CHINESE
NOODLES!

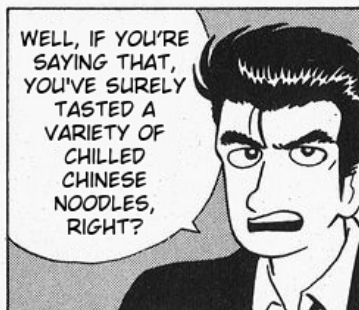
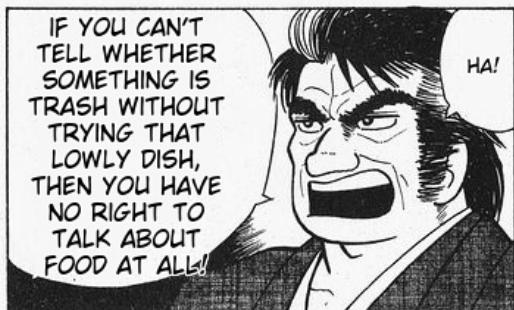
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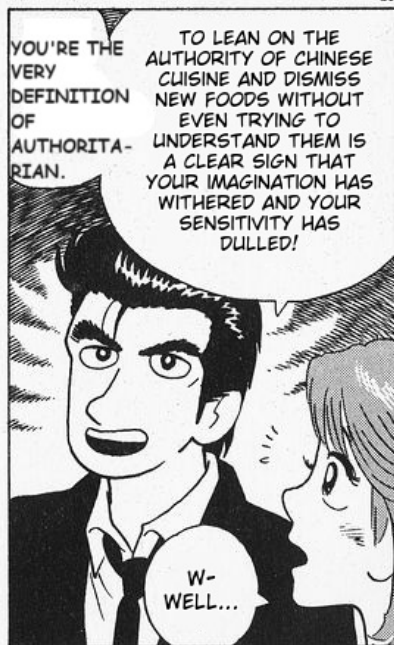
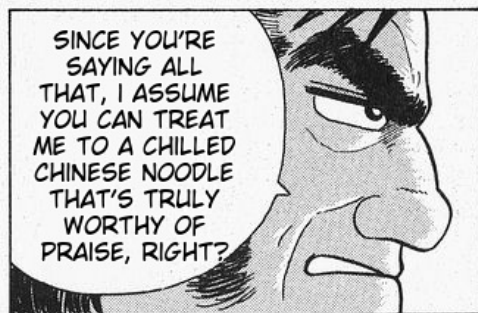
IF YOU WANTED
TO KNOW ABOUT
THAT TRASHY
DISH, GO ASK
THAT JOKER
OVER THERE
INSTEAD!!

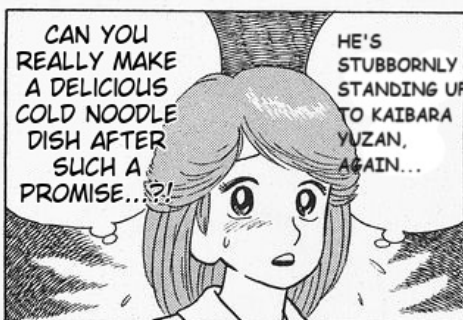
YOU'VE COMPLETELY
WASTED MY TIME!
TO ASK ME ABOUT
CHILLED NOODLES
IS THE HEIGHT OF
RUDENESS!

DELICIOUS!

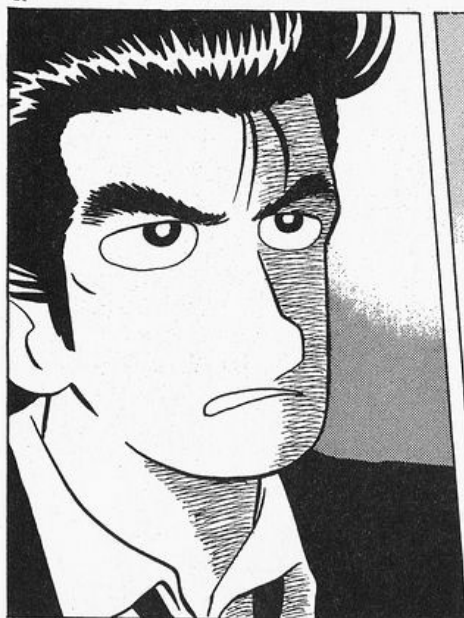


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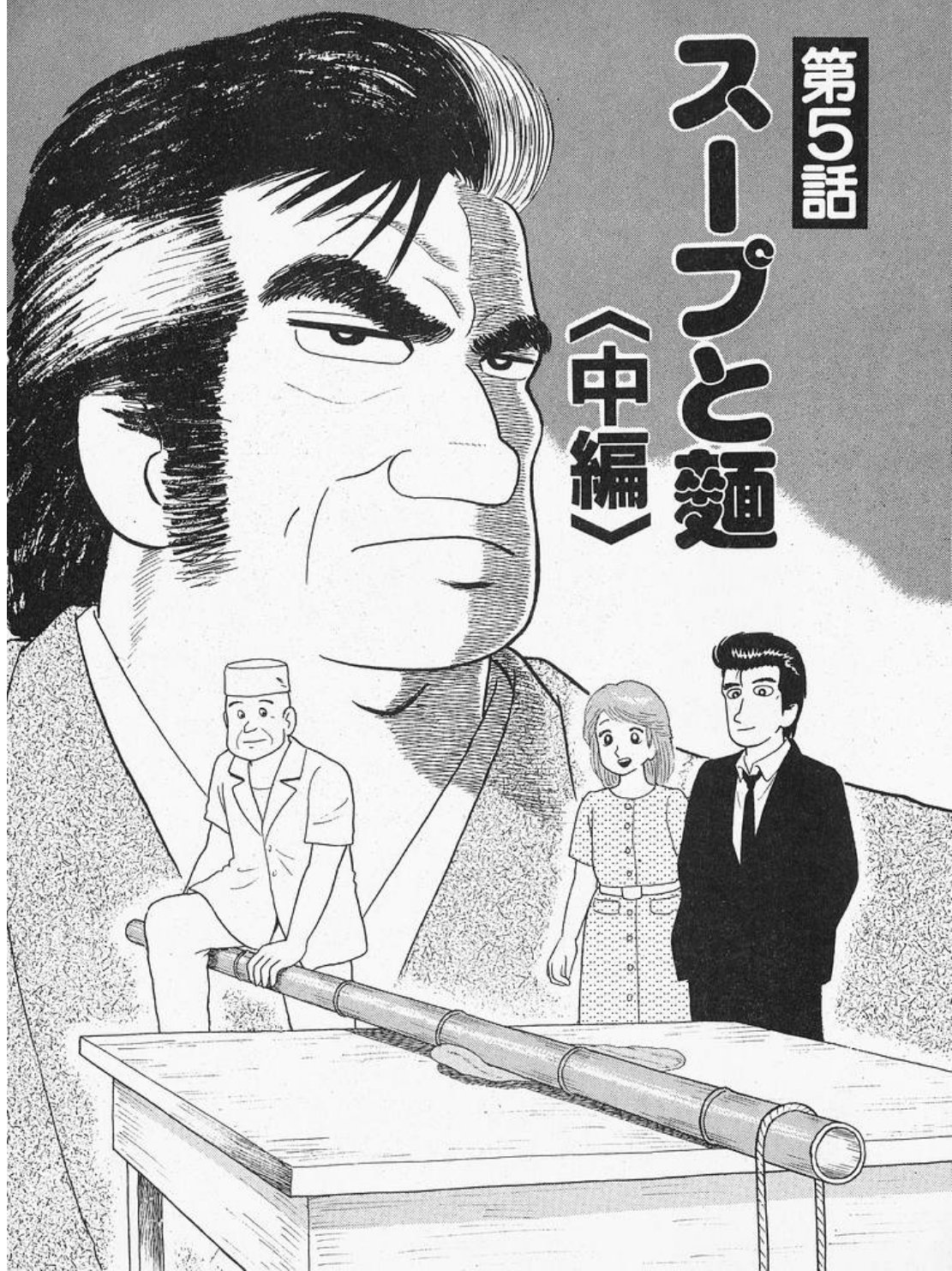
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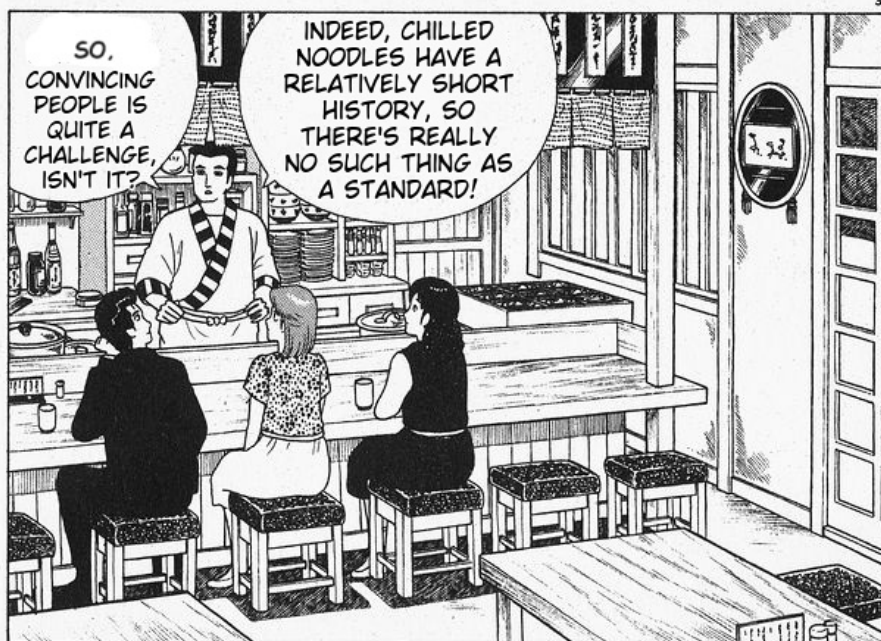
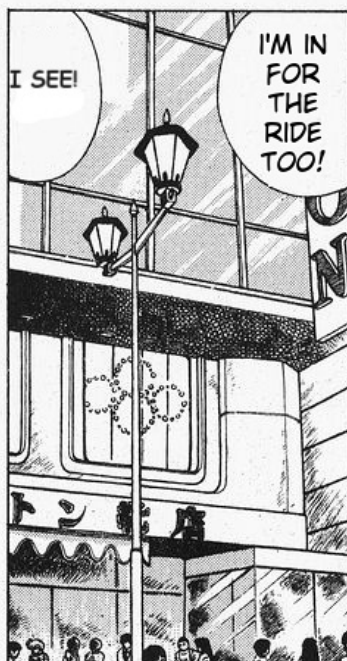
第5話

スープと麵

〈中編〉



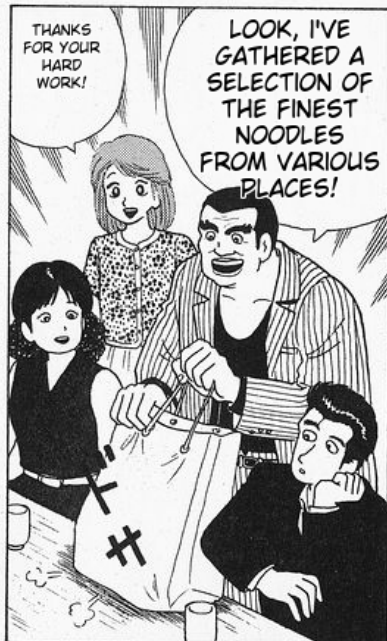
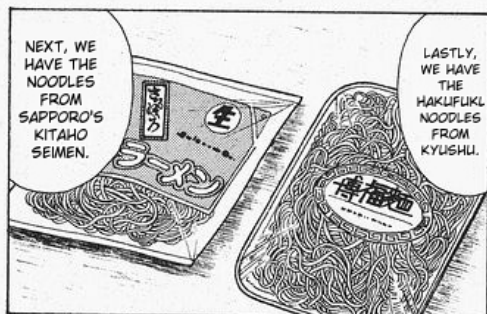
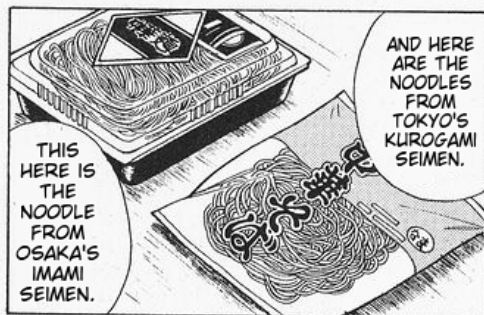




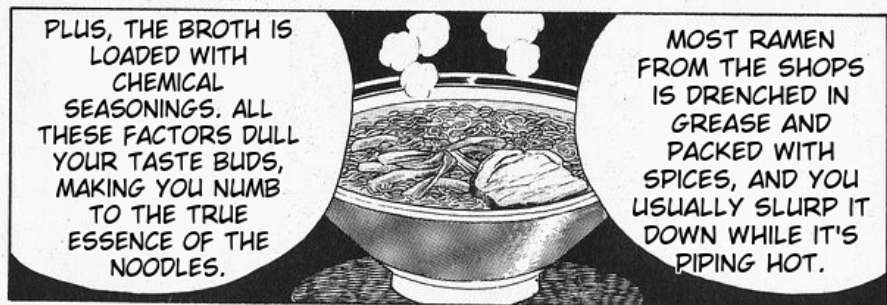
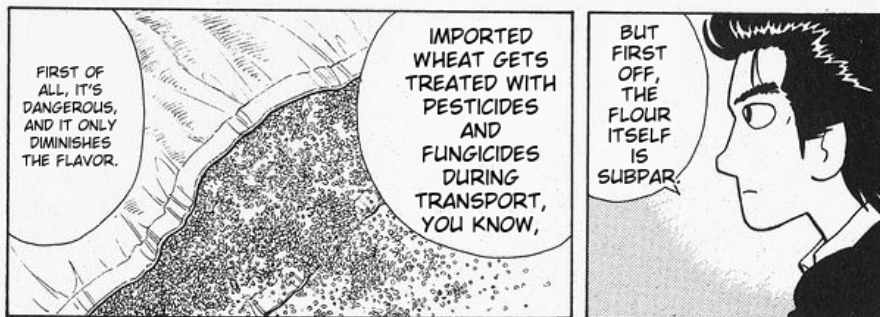
SO,
CONVINCING
PEOPLE IS
QUITE A
CHALLENGE.
ISN'T IT?

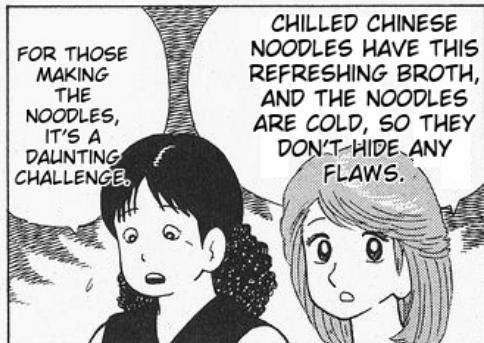
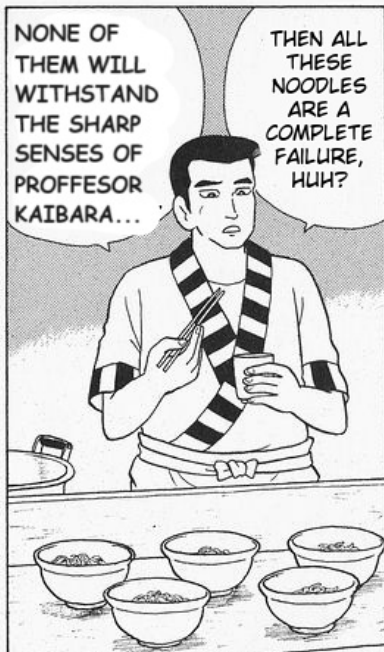
INDEED, CHILLED
NOODLES HAVE A
RELATIVELY SHORT
HISTORY, SO
THERE'S REALLY
NO SUCH THING AS
A STANDARD!

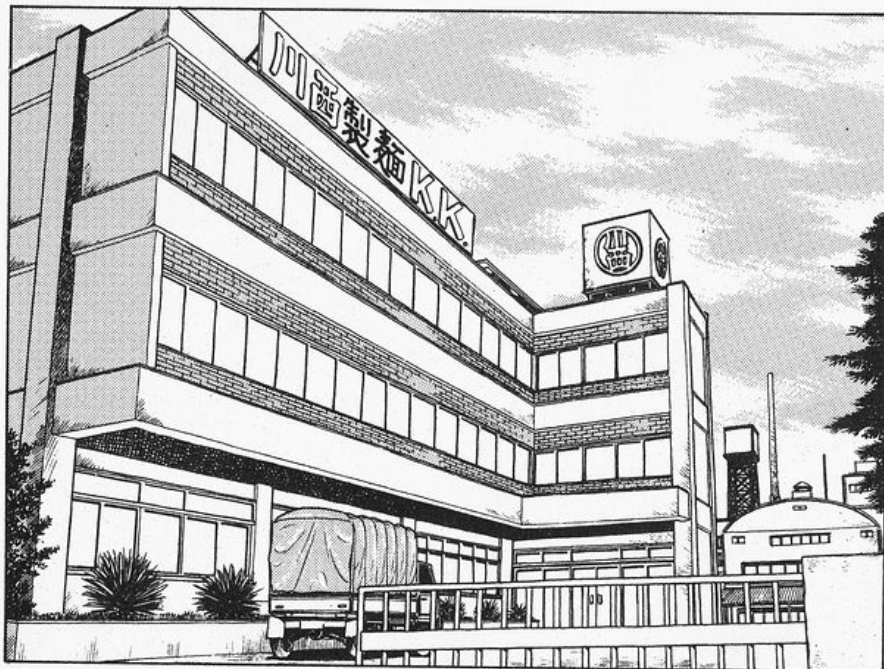








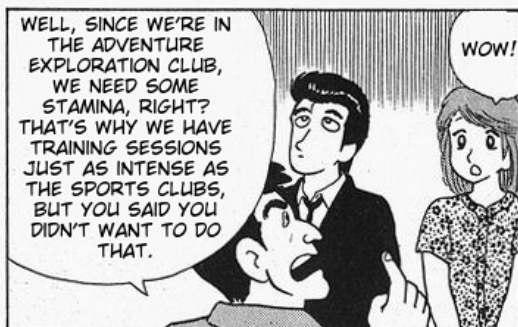


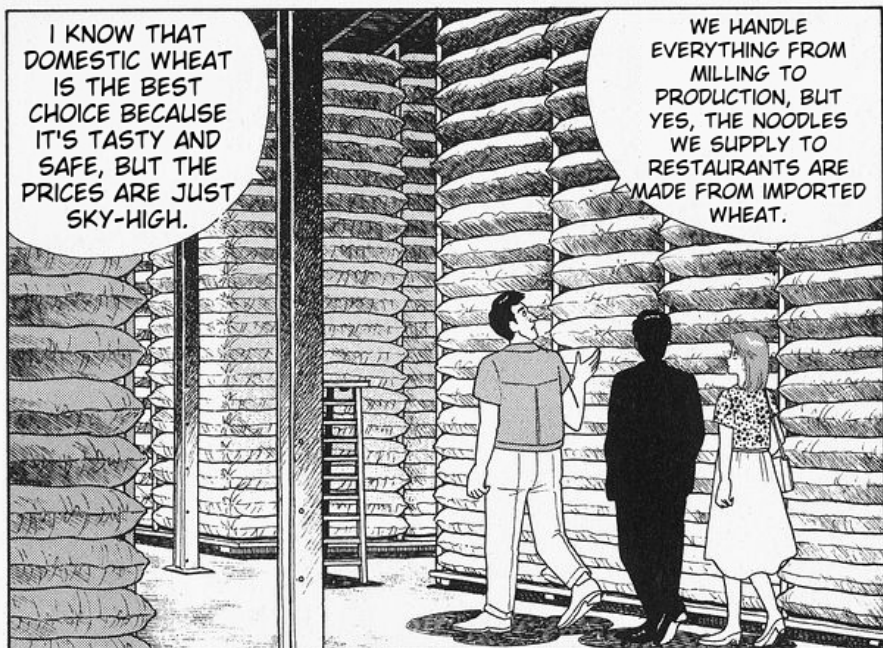




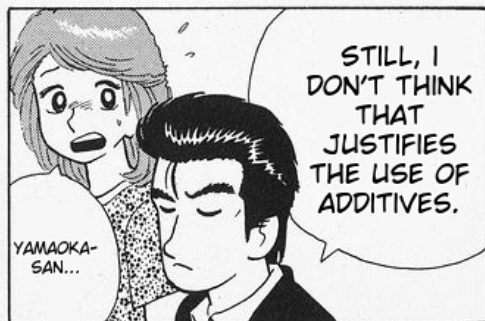
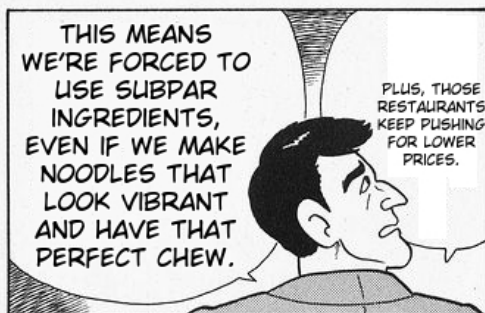
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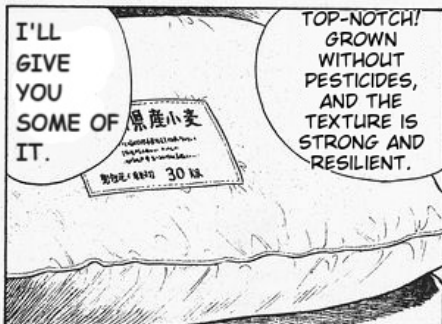




I'M GOING TO RETURN TO MY ROOTS AND POUR MY HEART INTO MAKING DELICIOUS, SAFE NOODLES!



YAMAOKA, I REALLY APPRECIATE YOU SAYING OUR NOODLES AREN'T FOR YOU.



I'LL GIVE YOU SOME OF IT.

TOP-NOTCH! GROWN WITHOUT PESTICIDES, AND THE TEXTURE IS STRONG AND RESILIENT.



LOOK, THIS IS DOMESTIC WHEAT. THERE ARE SOME CONSCIENTIOUS RESTAURANTS THAT SPECIFICALLY ASK FOR DOMESTIC FLOUR, SO I'VE PREPARED FOR THAT.

OH REALLY... HOW'S THE QUALITY?



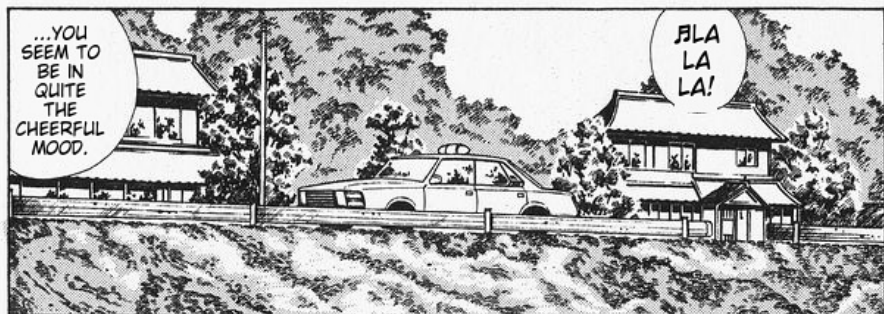
THANK YOU SO MUCH!

WOW. THANK YOU!



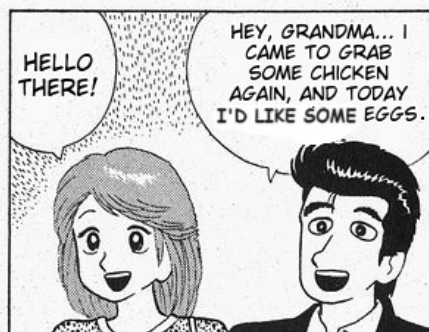
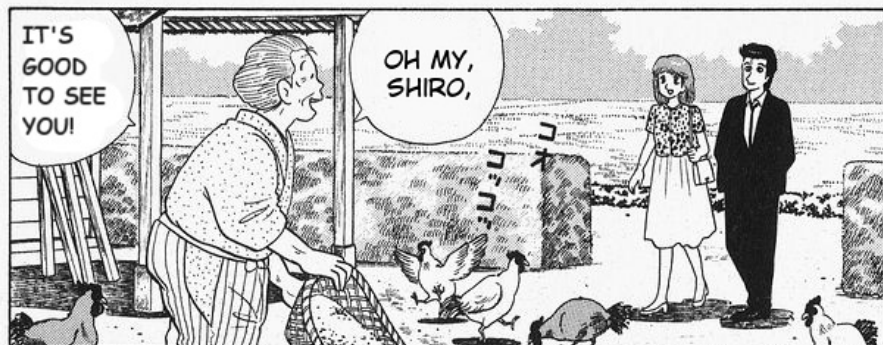
KAWANISHI-SENPAI!!

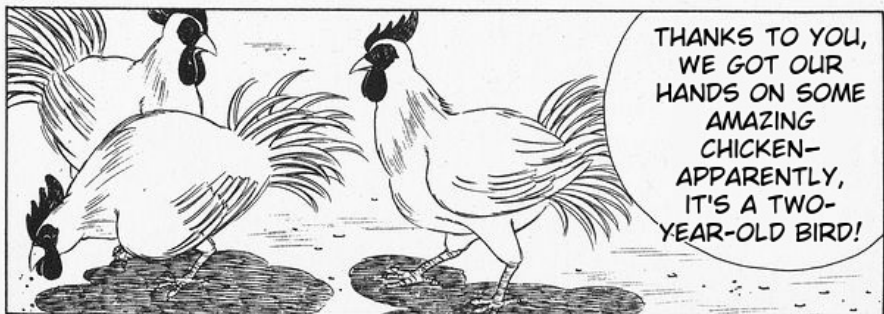
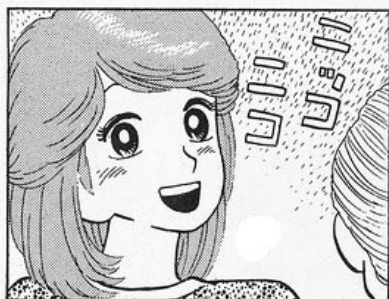
NO, NO... MORE IMPORTANTLY, KURITA-SAN, PLEASE DON'T ABANDON THIS GUY.

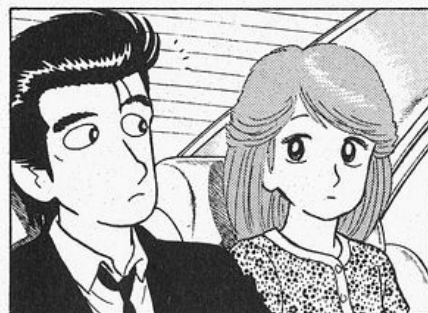


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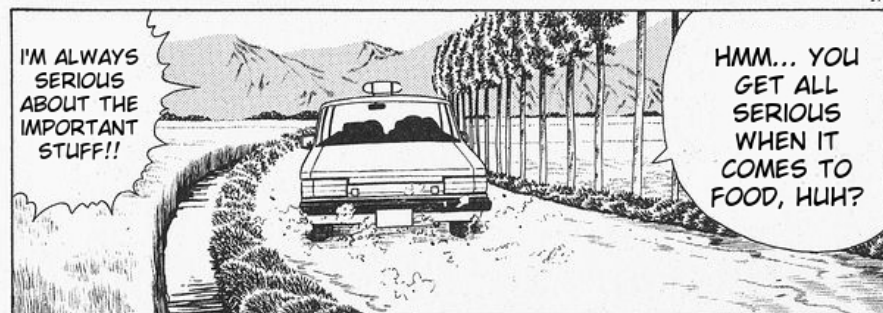


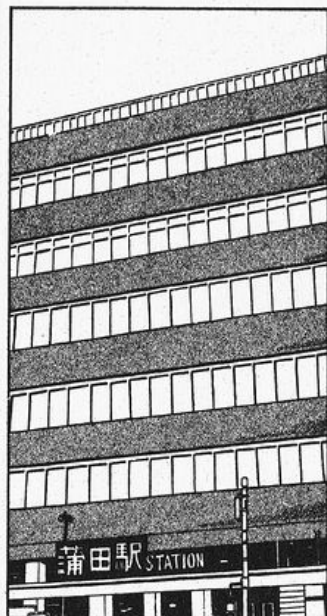




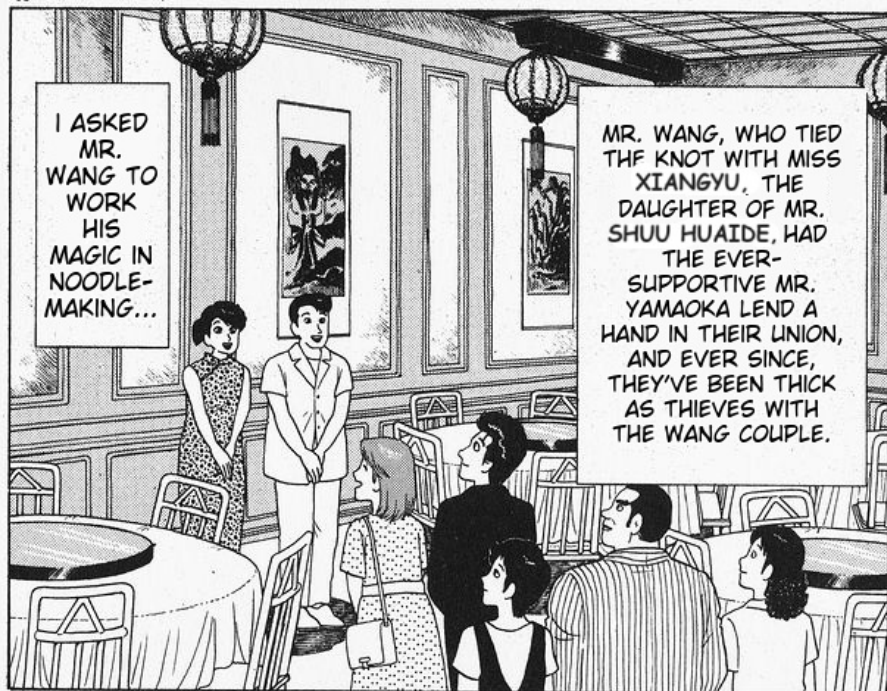


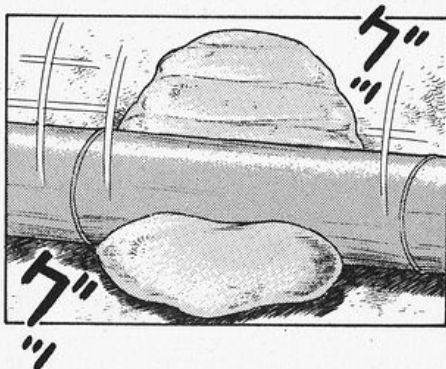
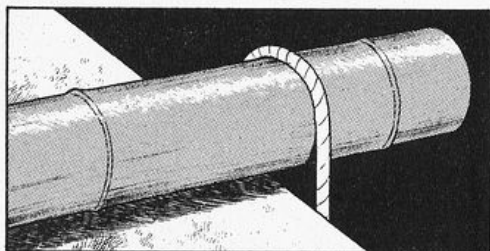
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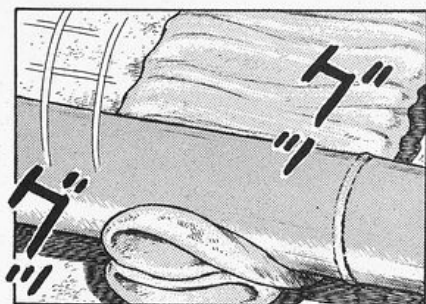
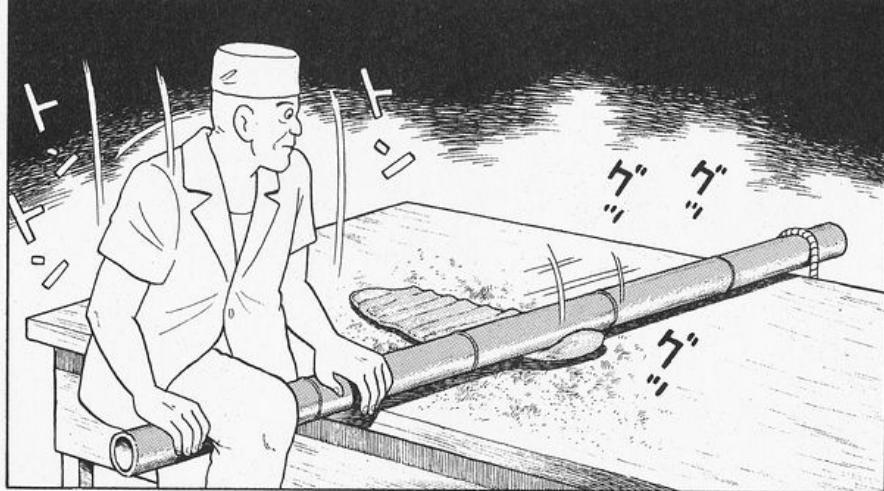




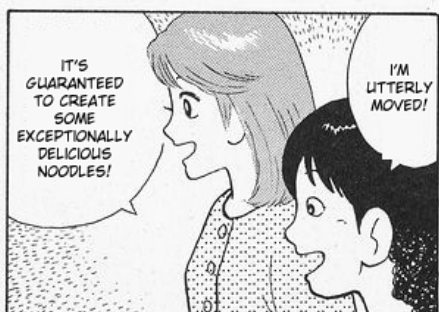
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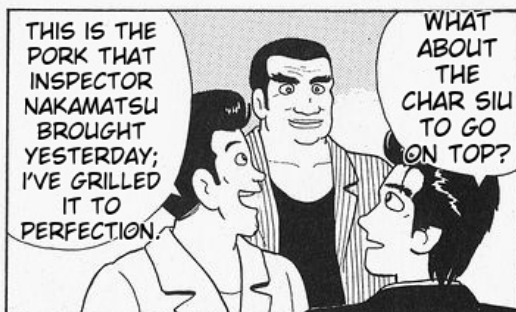
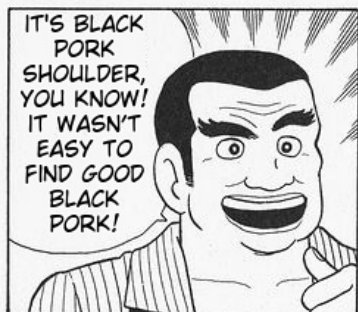




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32 DELICIOUSNESS
UNLEASHED, VOLUME 8!



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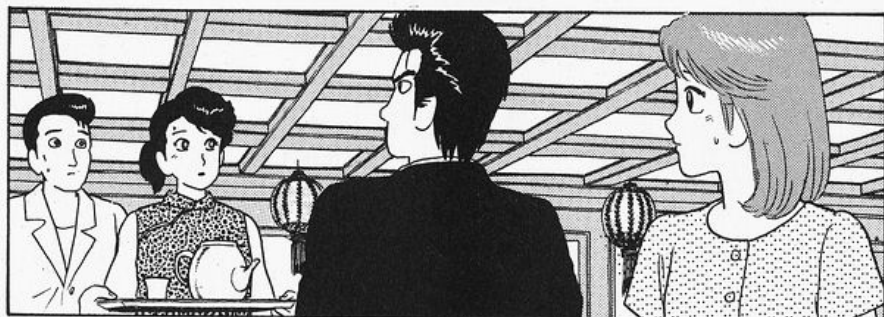
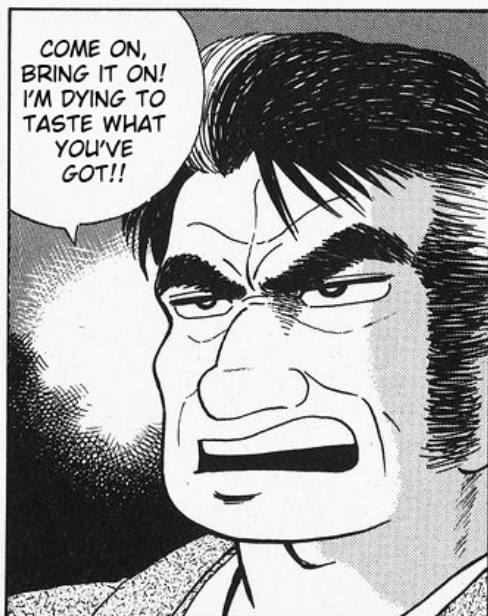
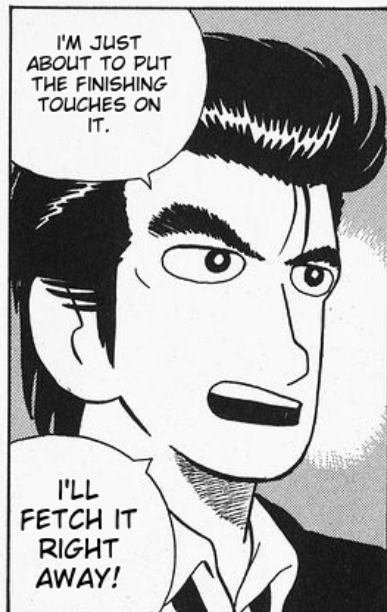
第5話

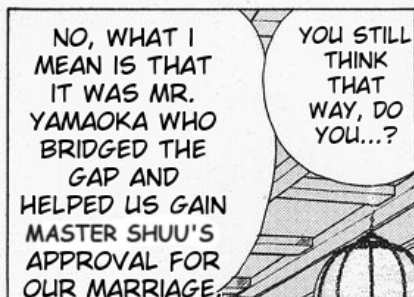
スープと麺

〈後編〉

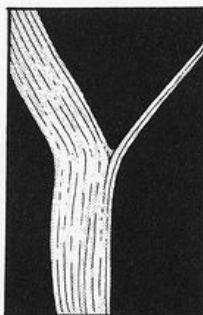
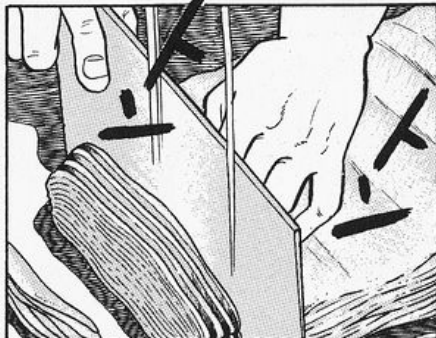
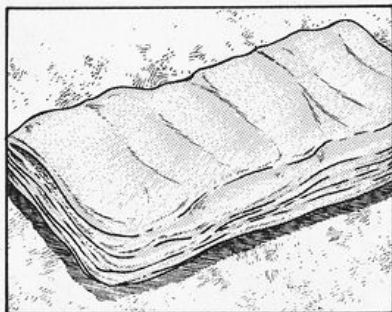
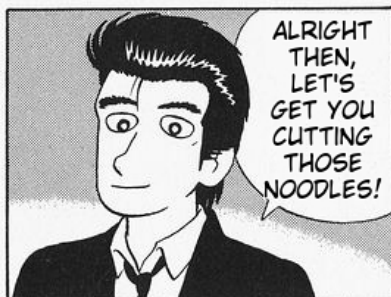












BY REPEATING THIS
PROCESS OVER AND
OVER, YOU CREATE
A MASTERPIECE
WHERE DELICATE
STRANDS OF DOUGH
INTERTWINE IN A
MESMERIZING DANCE
OF LAYERS.

AND IF YOU
REPEAT THAT
MAGIC, YOU'LL
END UP WITH
SIX LUSCIOUS
LAYERS.

FIRST, SPREAD IT FLAT
AND SPRINKLE SOME
FLOUR IN BETWEEN TO
KEEP THE LAYERS FROM
STICKING, THEN FOLD IT
THREE TIMES AND ROLL
IT OUT - VOILÀ, THREE
GLORIOUS LAYERS!

THE CHICKEN I
BROUGHT FROM
GRANDMA'S HOUSE,
WITH THE INSIDES
REMOVED, IS
SIMMERED WHOLE TO
EXTRACT THE MOST
EXQUISITE BROTH.

I MUST SAY,
I'M IN AWE OF
THE
INGENUITY OF
THE CHINESE
- HATS OFF
TO THEIR
CULINARY
BRILLIANCE!

WOW!

NOW, IT'S
TIME TO
BRING THE
SOUP TO
PERFECTION!

STRAIN THE
BROTH
CAREFULLY...

HMM, USING
BROILER CHICKEN
WOULD GIVE THE
BROTH A FOUL
TASTE UNFIT FOR
DRINKING, BUT THIS?
THE AROMA IS
SIMPLY
INTOXICATING!

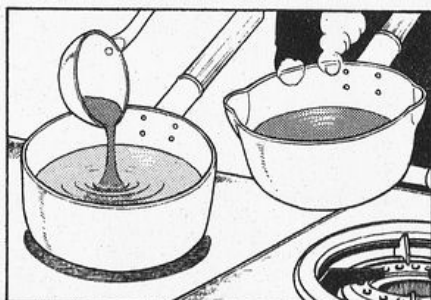
THE MIRIN IS THE GENUINE ARTICLE, MADE ONLY FROM STICKY RICE AND AUTHENTIC SHOCHU.

THE SOY SAUCE IS THE REAL THING, CRAFTED FROM DOMESTICALLY SOURCED WHOLE SOYBEANS AND WHEAT.



SINCE THE RAW AROMA OF SOY SAUCE CAN BE QUITE OVERPOWERING, WE MIX IN SOME SAKA AND MIRIN, SIMMERING IT TO PERFECTION.

THE SAKA IS A PURE, PREMIUM BREW MADE SOLELY FROM RICE AND RICE KOJI.



IT'S A SPECIALTY VINEGAR FROM ZHEJIANG PROVINCE IN CHINA, AND THE TASTE AND AROMA ARE SIMPLY EXCEPTIONAL.

OH, IS THAT REALLY VINEGAR? THE COLOR IS SUCH A VIBRANT RED...

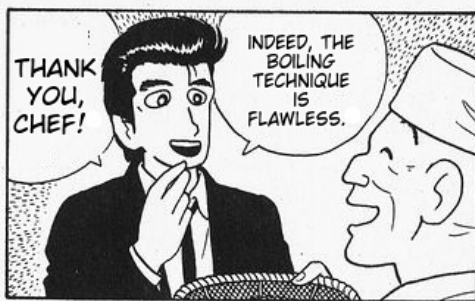
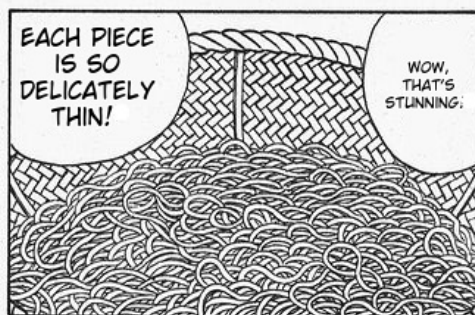
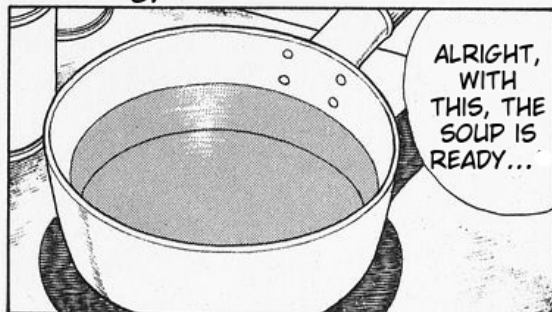


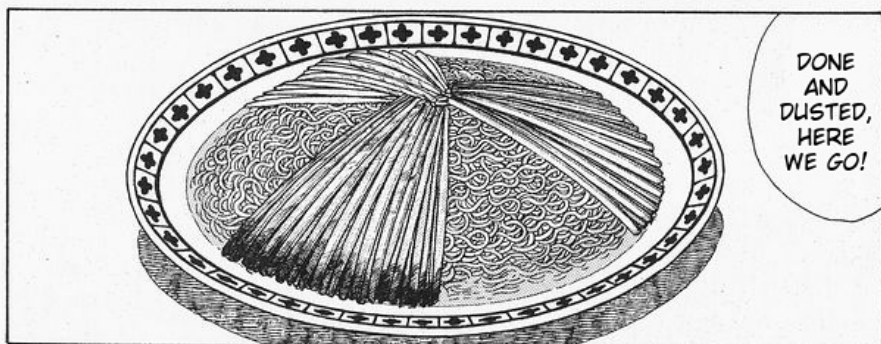
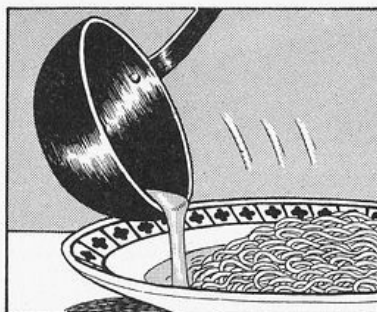
WE ADD THAT ZHEJIANG VINEGAR TO ENHANCE THE FLAVOR.

THAT'S RIGHT! BUT BE CAREFUL; IT CAN BE SURPRISINGLY INTENSE, AND IF YOU'RE NOT PAYING ATTENTION, YOU MIGHT END UP COUGHING!

THE VINEGAR THEY USE AT YOUR AVERAGE NOODLE SHOP ISN'T THE REAL DEAL; IT'S CHEMICALLY SYNTHESIZED, NOT BREWED FROM ACTUAL RICE.







DONE
AND
DUSTED,
HERE
WE GO!

10



NOW, LET'S
BLOW YUZAN
KAIBARA'S MIND
WITH THIS!!!!



IT REALLY
LACKS
ANY
FLAIR,
DOESN'T
IT?

IT LOOKS
LIKE JUST
AN ORDINARY
COLD
NOODLE
DISH, BUT...

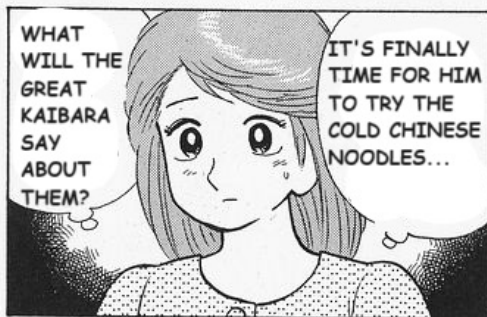


ALRIGHT,
LET'S DO
THIS.

WELL, YOU'LL
SEE ONCE
YOU TAKE A
BITE. HEY,
WANG, WHIP
UP SOME FOR
EVERYONE!



11



THE SEASONING IS TOP-NOTCH TOO; WITHOUT REAL INGREDIENTS, IT'S IMPOSSIBLE TO ACHIEVE SUCH A LIGHT, DELICATE TASTE.

OH... WHAT A RICH BROTH! IS IT MADE SOLELY FROM CHICKEN?

THIS VINEGAR... AHA! YOU'VE USED CHINESE VINEGAR, I SEE...



THE UNPLEASANT ODOR OF THE ALKALINE WATER IS NOWHERE TO BE FOUND; THE AROMA AND FLAVOR OF THE NOODLES SHINE THROUGH IN ALL THEIR GLORY...

HMM... THE NOODLES ARE EXCELLENT; THEY CARRY THE TRUE FLAVOR OF WHEAT WITH EVERY BITE...

AND THIS EGG! IT'S SOMETHING SPECIAL; ONLY EGGS FROM HEALTHY CHICKENS, RAISED ON A GENEROUS DIET OF GRASS, CAN BOAST SUCH EXQUISITE FLAVOR.

THESE CUCUMBERS, GROWN WITHOUT PESTICIDES OR HERBICIDES, ARE THE REAL DEAL...

HMM... THIS ROASTED PORK IS SUPERBLY DONE. IT COMES FROM SATSUMA'S BLACK PIGS, RAISED ON A PROPER DIET OF SWEET POTATOES...

12



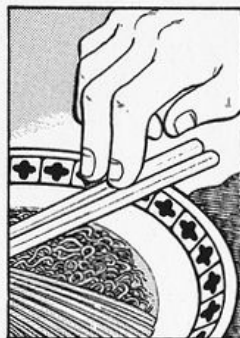
THIS COLD CHINESE NOODLE DISH IS ON A WHOLE DIFFERENT LEVEL FROM ANYTHING I'VE TASTED BEFORE!!

OH WOW!! THIS IS ABSOLUTELY DELICIOUS!!

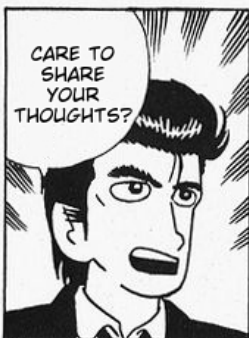


THIS IS INCREDIBLE! IT'S THE FIRST TIME I'VE HEARD SUCH PRAISE FROM THE LEGENDARY GOURMET, KAIBARA YUZAN!

DELICIOUSNESS
UNLEASHED, VOLUME
8!



CARE TO
SHARE
YOUR
THOUGHTS?



I
ABSOLUTELY
WANT TO
ADD SUCH
DELICIOUS
CHILLED
NOODLES TO
OUR MENU!!

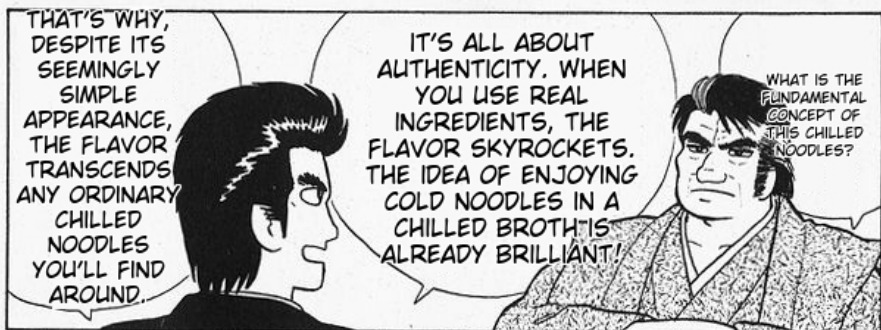
WOW,
THIS IS
REALLY
TASTY!!



THAT'S WHY,
DESPITE ITS
SEEMINGLY
SIMPLE
APPEARANCE,
THE FLAVOR
TRANSCENDS
ANY ORDINARY
CHILLED
NOODLES
YOU'LL FIND
AROUND.

IT'S ALL ABOUT
AUTHENTICITY. WHEN
YOU USE REAL
INGREDIENTS, THE
FLAVOR SKYROCKETS.
THE IDEA OF ENJOYING
COLD NOODLES IN A
CHILLED BROTH IS
ALREADY BRILLIANT!

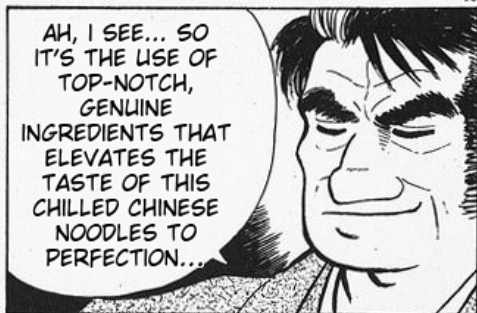
WHAT IS THE
FUNDAMENTAL
CONCEPT OF
THIS CHILLED
NOODLES?



ARE YOU
TRYING TO
NITPICK
SOMETHING
HERE?!

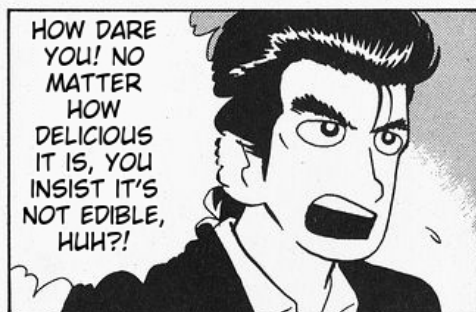


AH, I SEE... SO
IT'S THE USE OF
TOP-NOTCH,
GENUINE
INGREDIENTS THAT
ELEVATES THE
TASTE OF THIS
CHILLED CHINESE
NOODLES TO
PERFECTION...





HOW PATHETIC CAN YOU BE? I REFUSE TO ACCEPT SOMETHING LIKE THIS!



HOW DARE YOU! NO MATTER HOW DELICIOUS IT IS, YOU INSIST IT'S NOT EDIBLE, HUH?!



THAT'S OUTRAGEOUS! THERE'S NO COLD CHINESE NOODLE THIS DELICIOUS OUT THERE!

EVEN IF WE DON'T LIMIT OURSELVES TO COLD CHINESE NOODLES, THIS DISH IS ABSOLUTELY OUTSTANDING AMONG ALL NOODLE DISHES!



I DEMAND YOU EXPLAIN EXACTLY HOW THIS COLD CHINESE NOODLE DISH IS BAD IN A WAY THAT MAKES SENSE!



THERE'S STILL PLENTY LEFT.

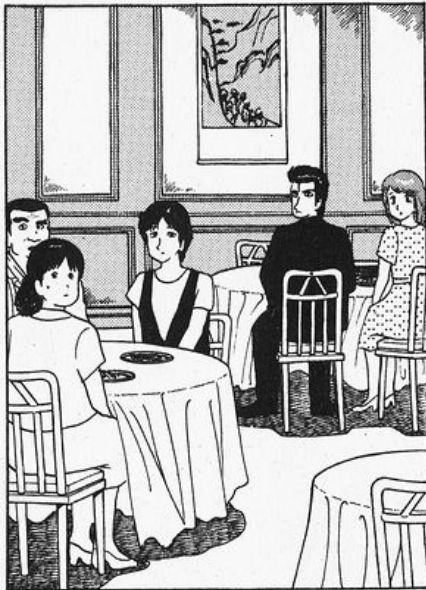
ARE THERE STILL NOODLES AND BROTH REMAINING?



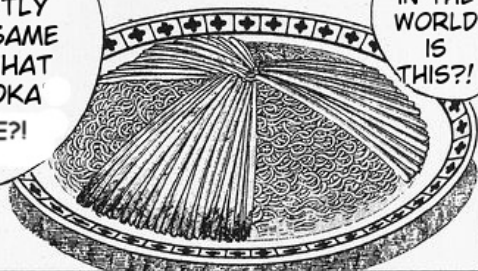
I SEE... SO YOU WANT THE TRUTH TO SPEAK FOR ITSELF, HUH?

DELICIOUSNESS
UNLEASHED, VOLUME 8!





ISN'T THIS
EXACTLY
THE SAME
AS WHAT
YAMAOKA
MADE?!



WHAT
IN THE
WORLD
IS
THIS?!

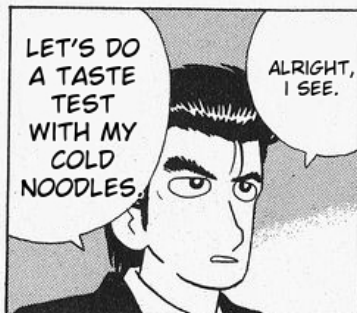


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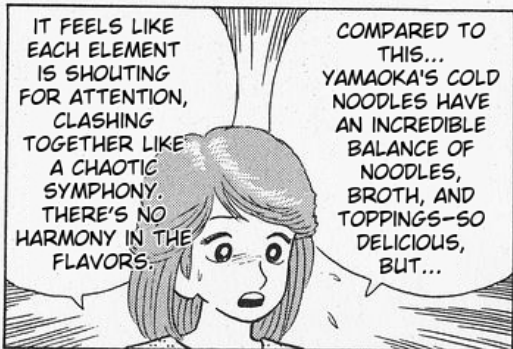
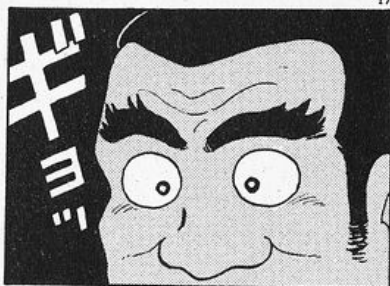


I GUESS WE'LL
JUST HAVE
TO EAT IT;
EXPLANATIONS
CAN COME
LATER.

DELICIOUSNESS
UNLEASHED, VOLUME
8!



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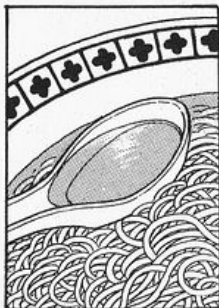




SO, SO
THAT'S
IT... I
SEE
NOW...



THE KEY LIES
IN THE
SEASONINGS,
REALLY
SAVOR IT!



YET, HERE,
EVERYTHING--
SOY SAUCE
AND SAKE--IS
ALL CHINESE.

EVERYTHING IS
FROM CHINA.
THE SOY
SAUCE, THE
SAKE, THE
MIRIN--I'VE USED
ONLY THE
FINEST
DOMESTIC
INGREDIENTS...

WHAT
ON
EARTH
WAS
THAT?!"

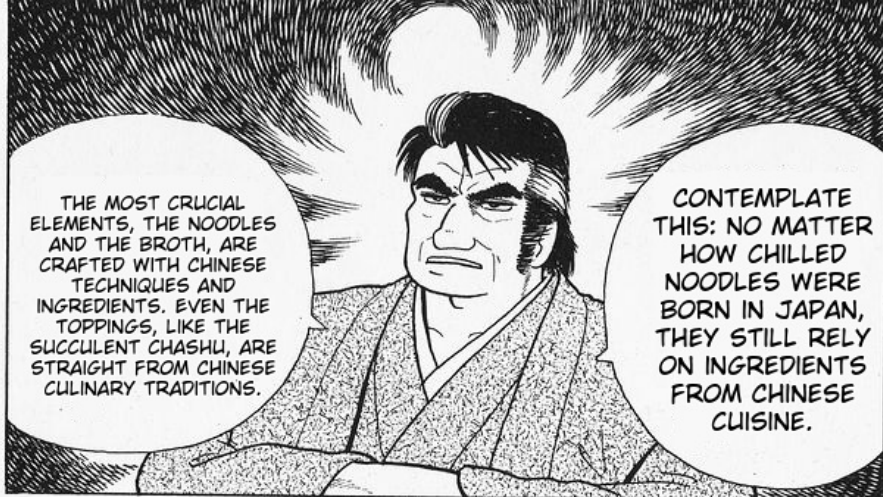
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BUT WHY DOES
USING CHINESE
INGREDIENTS
CHANGE THE
FLAVOR SO
DRASTICALLY?!

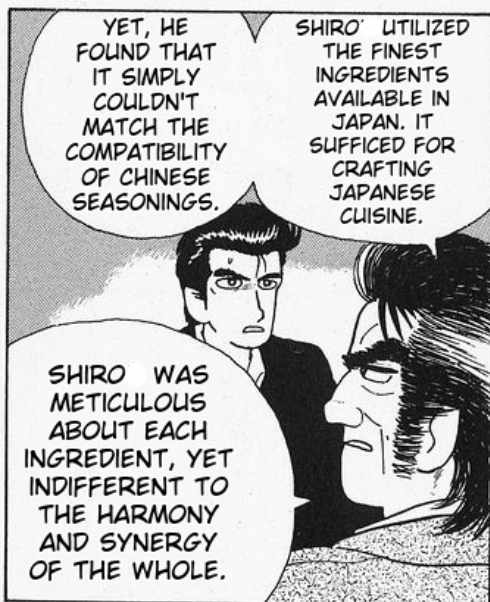


THAT'S
WHAT
GAVE IT
THAT
UNIQUE
TASTE...



THE MOST CRUCIAL ELEMENTS, THE NOODLES AND THE BROTH, ARE CRAFTED WITH CHINESE TECHNIQUES AND INGREDIENTS. EVEN THE TOPPINGS, LIKE THE SUCCULENT CHASHU, ARE STRAIGHT FROM CHINESE CULINARY TRADITIONS.

CONTEMPLATE THIS: NO MATTER HOW CHILLED NOODLES WERE BORN IN JAPAN, THEY STILL RELY ON INGREDIENTS FROM CHINESE CUISINE.



YET, HE FOUND THAT IT SIMPLY COULDN'T MATCH THE COMPATIBILITY OF CHINESE SEASONINGS.

SHIRO UTILIZED THE FINEST INGREDIENTS AVAILABLE IN JAPAN. IT SUFFICED FOR CRAFTING JAPANESE CUISINE.

SHIRO WAS METICULOUS ABOUT EACH INGREDIENT, YET INDIFFERENT TO THE HARMONY AND SYNERGY OF THE WHOLE.



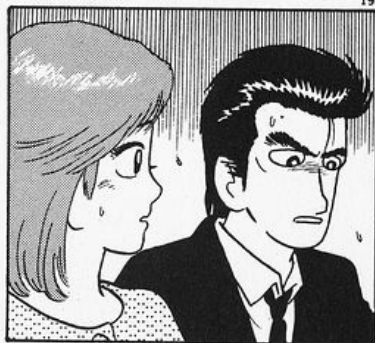
THUS, IT BECOMES CLEAR: THE BEST MATCH LIES WITH CHINESE SEASONINGS, AND THAT'S JUST COMMON SENSE.

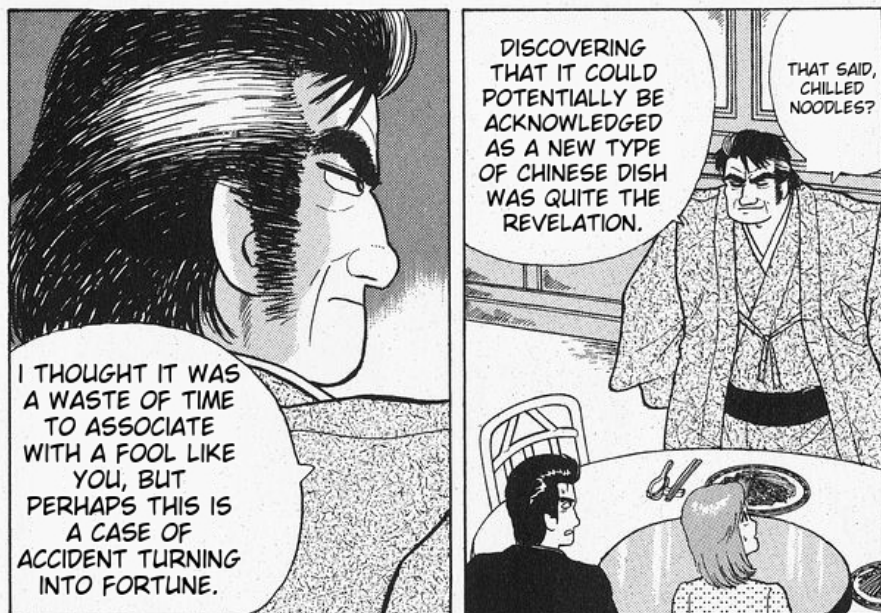
SOY SAUCE FROM JAPAN AND CHINA CARRIES A DIFFERENT ESSENCE; SAKE AND MIRIN TOO HAVE THEIR OWN UNIQUE CHARM.



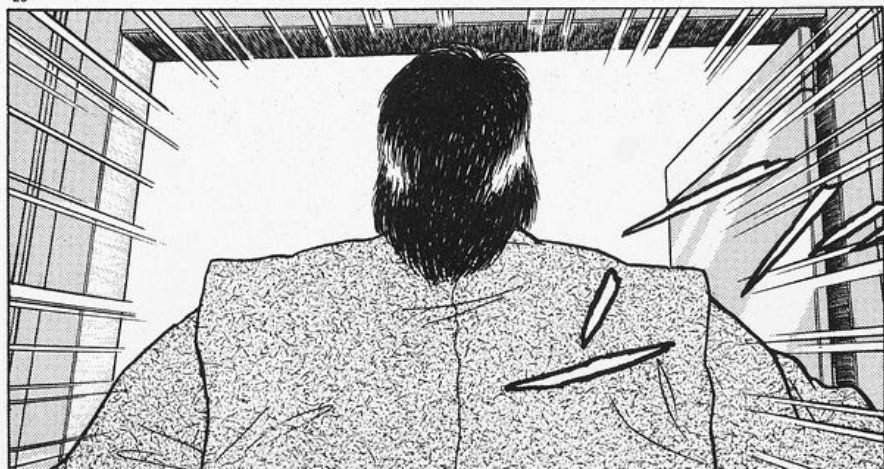
WHAT EMERGES IS A FLAVOR PROFILE THAT CANNOT BE ACHIEVED WITH JAPANESE SEASONINGS ALONE-A HARMONIOUS EXPLOSION OF TASTE!

AS LONG AS THE INGREDIENTS HAIL FROM CHINA, THE USE OF CHINESE SEASONINGS WILL...





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REALLY?
NO WAY!



KAIBARA
YUZAN IS
TALKING
ABOUT COLD
CHINESE
NOODLES ON
HIS COOKING
SHOW!

HURRY,
HURRY,
TURN ON
THE TV!



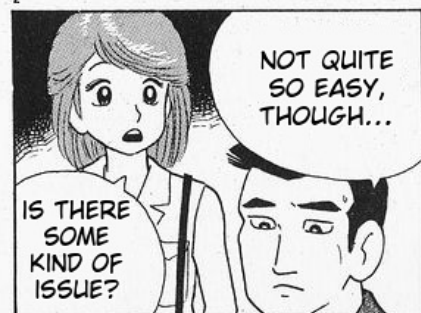
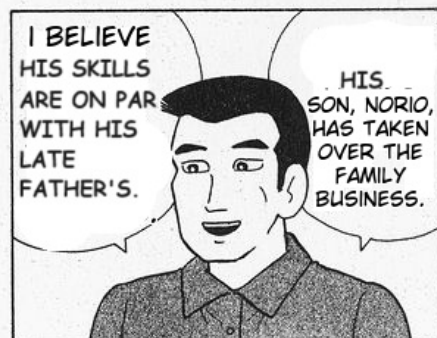
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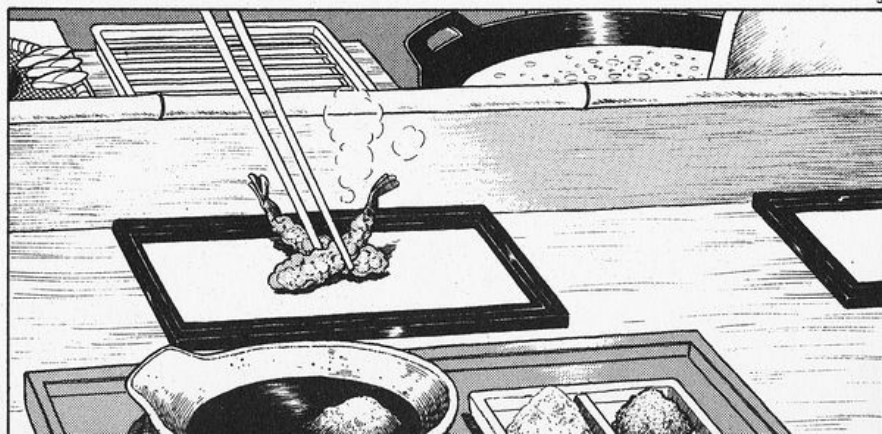
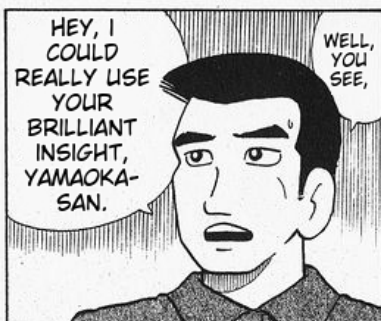
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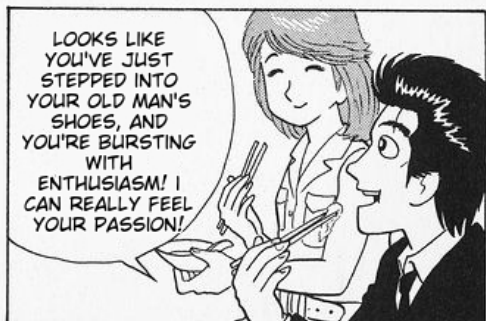
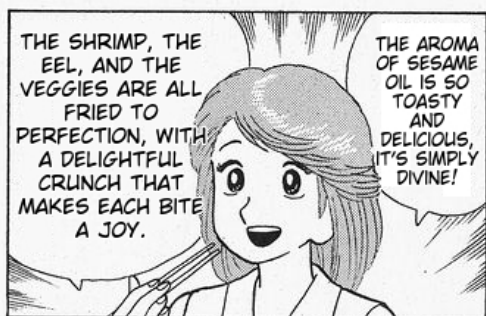
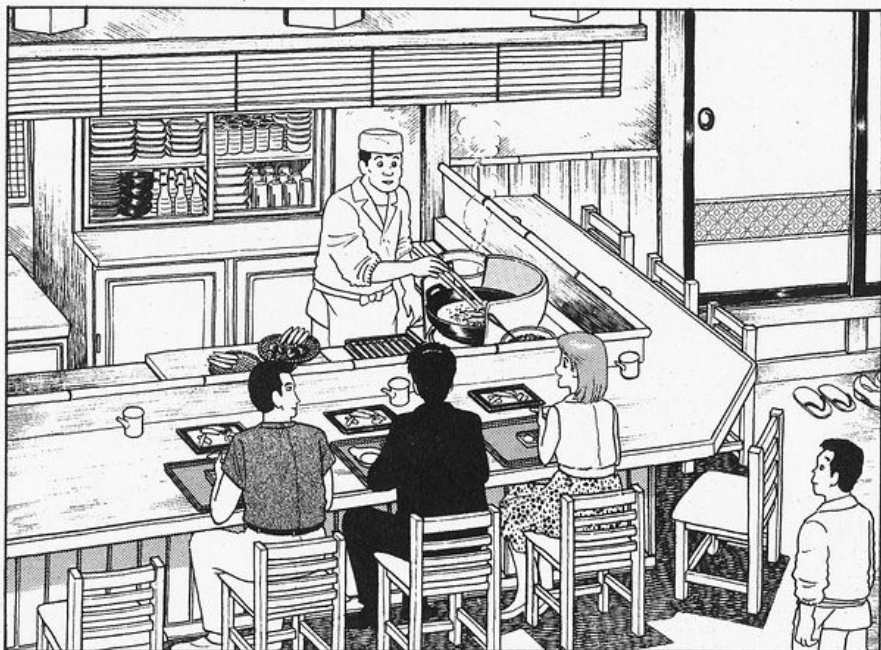
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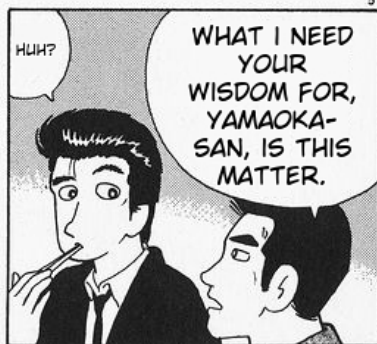
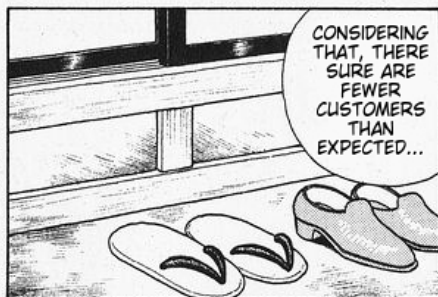


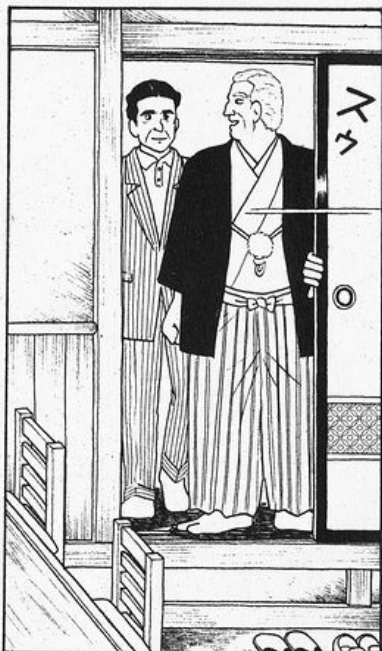
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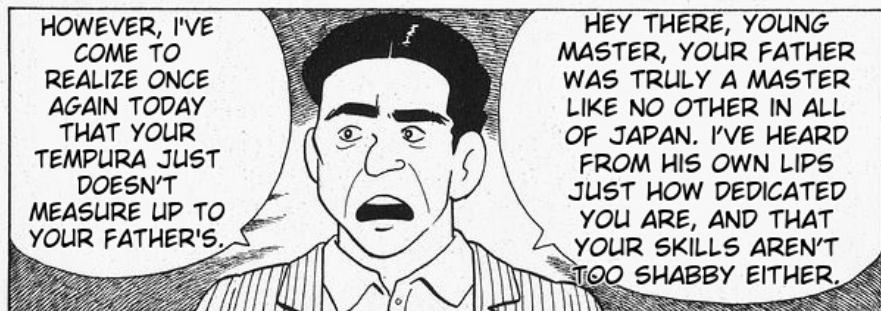
PLEASE, LEND A HAND AND OFFER SOME ADVICE TO THE OWNER HERE.

I SEE... THEN, OKABOSHISAN, YOU ARE INDEED THE CREAM OF THE CROP AMONG YOUNG CHEFS.



HOWEVER, I'VE COME TO REALIZE ONCE AGAIN TODAY THAT YOUR TEMPURA JUST DOESN'T MEASURE UP TO YOUR FATHER'S.

HEY THERE, YOUNG MASTER, YOUR FATHER WAS TRULY A MASTER LIKE NO OTHER IN ALL OF JAPAN. I'VE HEARD FROM HIS OWN LIPS JUST HOW DEDICATED YOU ARE, AND THAT YOUR SKILLS AREN'T TOO SHABBY EITHER.



THE CUSTOMERS ARE BEING HONEST, YOU KNOW? WITH THE DROP IN PATRONS LIKE THIS... IT SEEMS THEY AREN'T SATISFIED WITH YOUR TEMPURA.



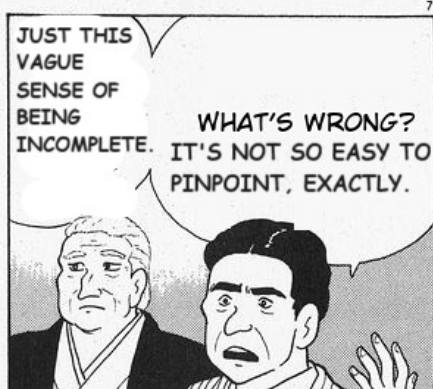
IF THINGS KEEP GOING THIS WAY, 'GINYA' WILL END UP IN THE DUST...

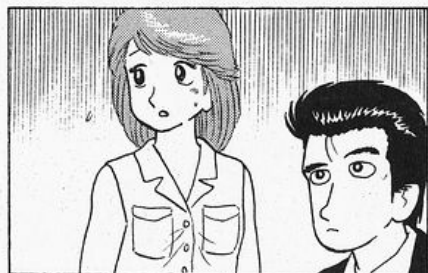


WHAT EXACTLY... IS GOING WRONG?

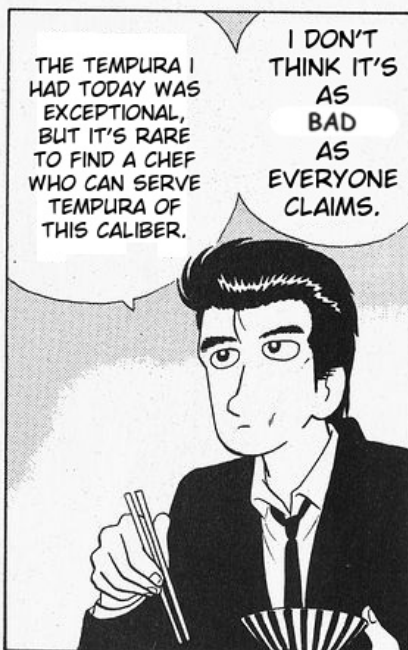
JUST THIS VAGUE SENSE OF BEING INCOMPLETE.

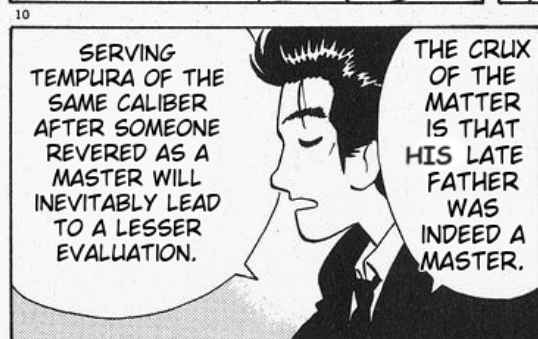
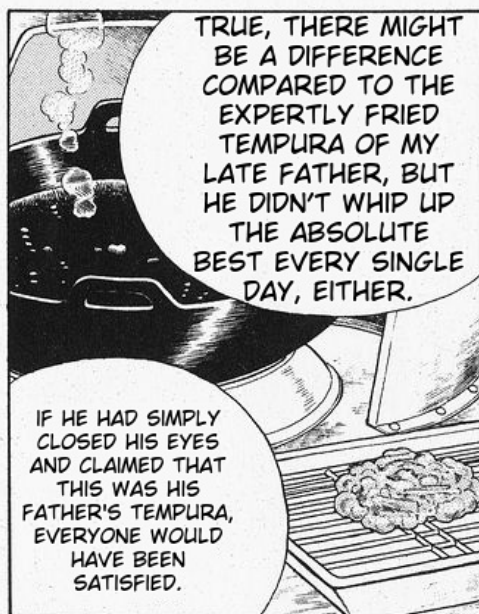
WHAT'S WRONG? IT'S NOT SO EASY TO PINPOINT, EXACTLY.



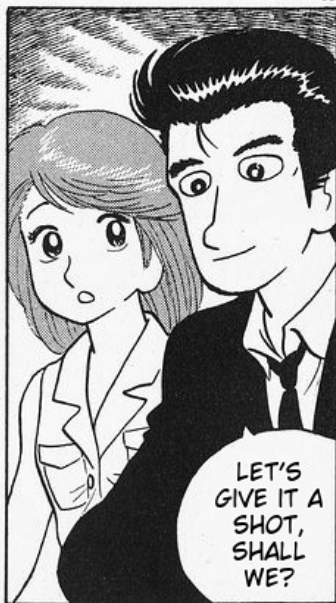
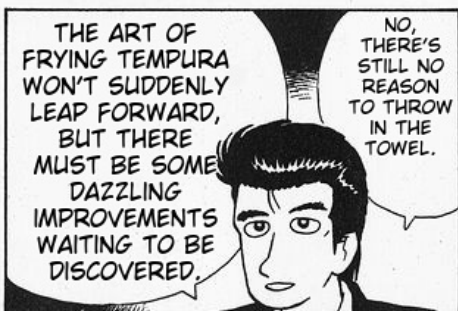
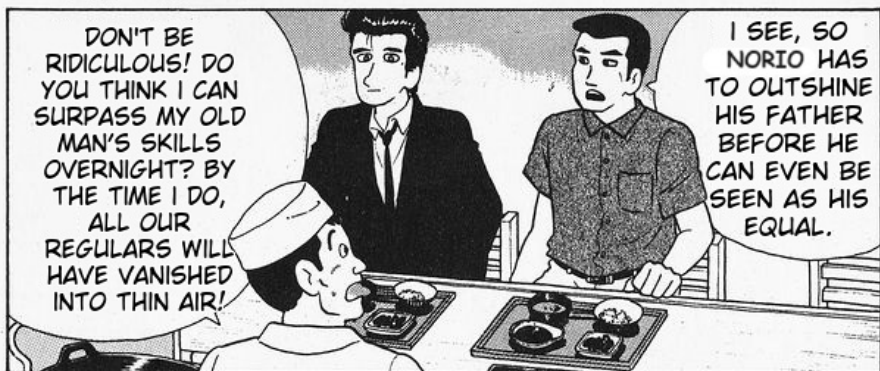


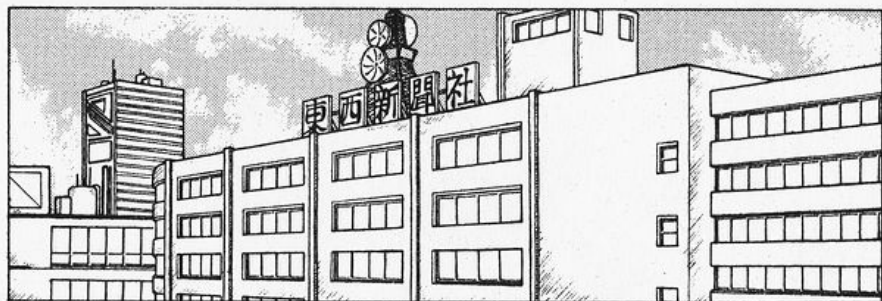
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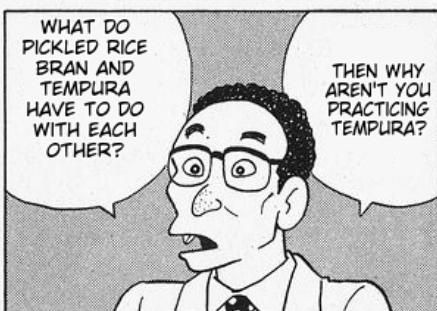
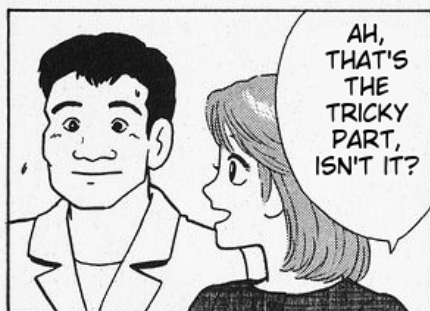


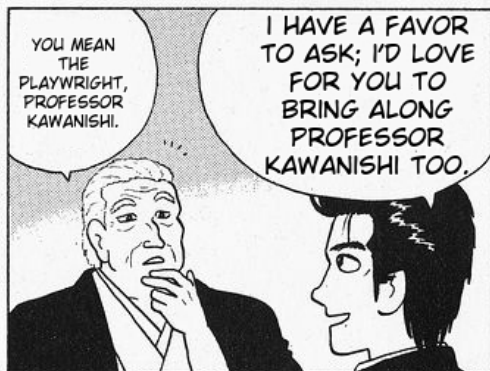
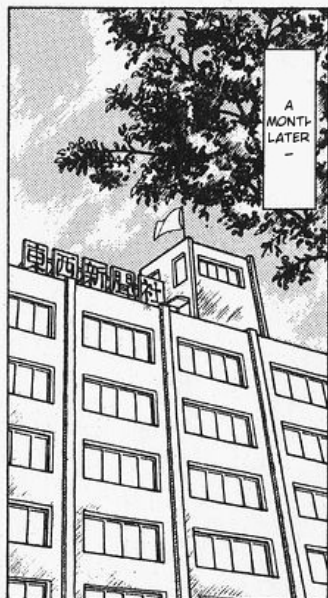
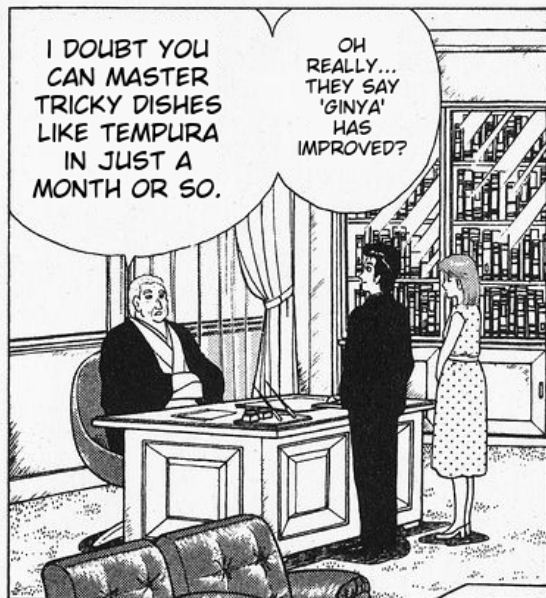


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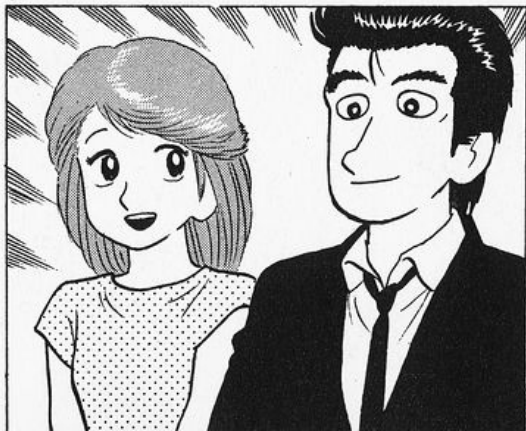


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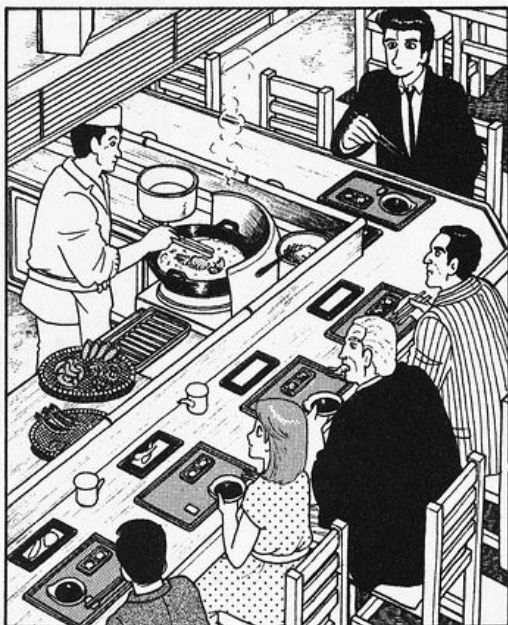




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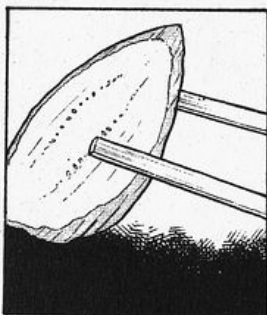
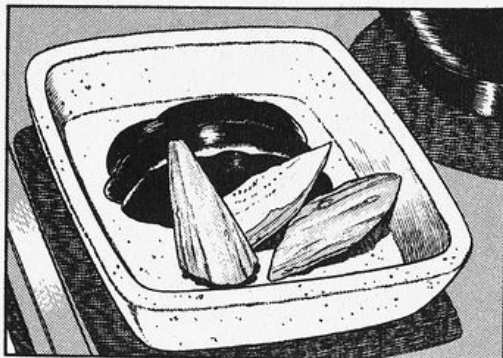


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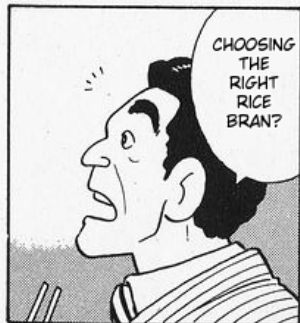


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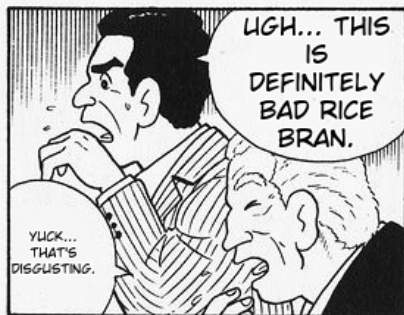
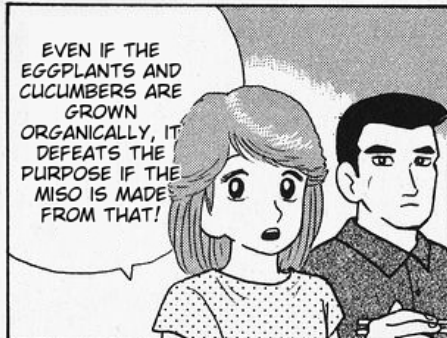
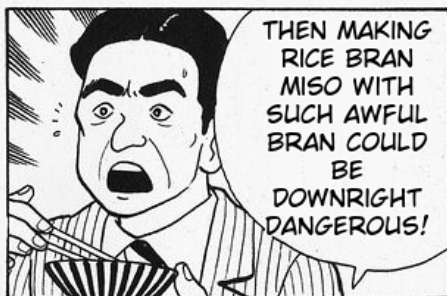




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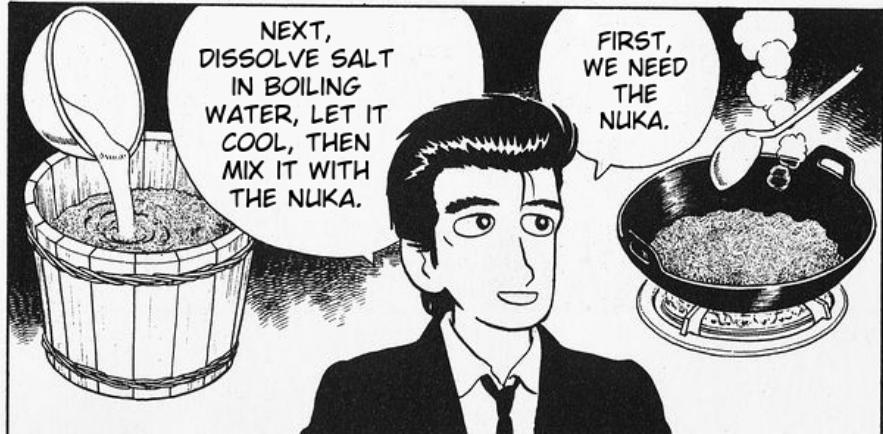


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DELICIOUSNESS UNLEASHED®

THESE BACTERIAL DIFFERENCES CREATE DISTINCT FLAVORS, GIVING EACH HOME'S NUKA-ZUKE ITS OWN UNIQUE TASTE."

THE BACTERIA THAT FERMENT NUKA MISO NATURALLY EXIST IN EVERY HOME, BUT EVEN THE SAME STRAIN CAN HAVE SUBTLY DIFFERENT CHARACTERISTICS DEPENDING ON THE HOUSE.



SINCE PICKLES GAIN THEIR FLAVOR THROUGH LACTIC ACID FERMENTATION, WE SOMETIMES ADD BEER OR YOGURT TO ENCOURAGE THE PROCESS."

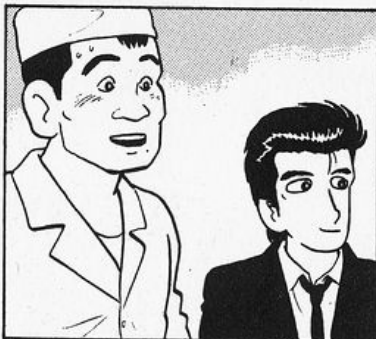


TO ENHANCE THE FLAVOR, WE TOSS IN SOME CHILI PEPPERS, KOMBU SEAWEED, AND GINGER, AND TO BRING OUT THE BEAUTIFUL COLOR OF THE EGGPLANT, WE EVEN THROW IN A FEW NAILS!"

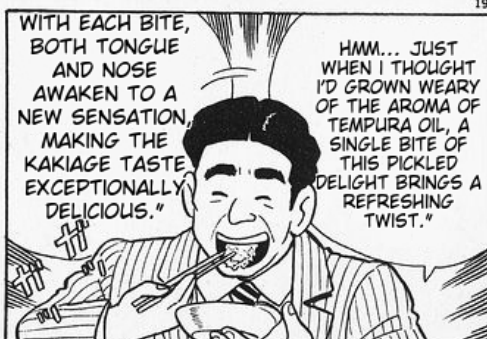
THIS NUKA-ZUKE IS SO DELICIOUS BECAUSE THE BACTERIA THAT HAVE MADE THIS HOUSE THEIR HOME ARE TOP-NOTCH!"



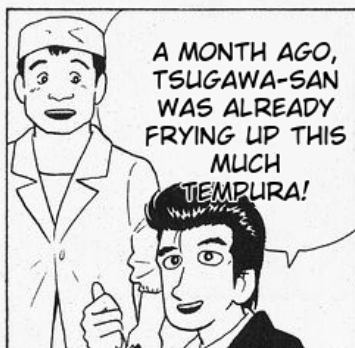
WOW, SO IT'S THE HOUSE'S RESIDENT BACTERIA AT WORK? NUKA MISO IS TRULY MYSTERIOUS, ISN'T IT?"



WITH EACH BITE, BOTH TONGUE AND NOSE AWAKEN TO A NEW SENSATION, MAKING THE KAKIAGE TASTE EXCEPTIONALLY DELICIOUS."



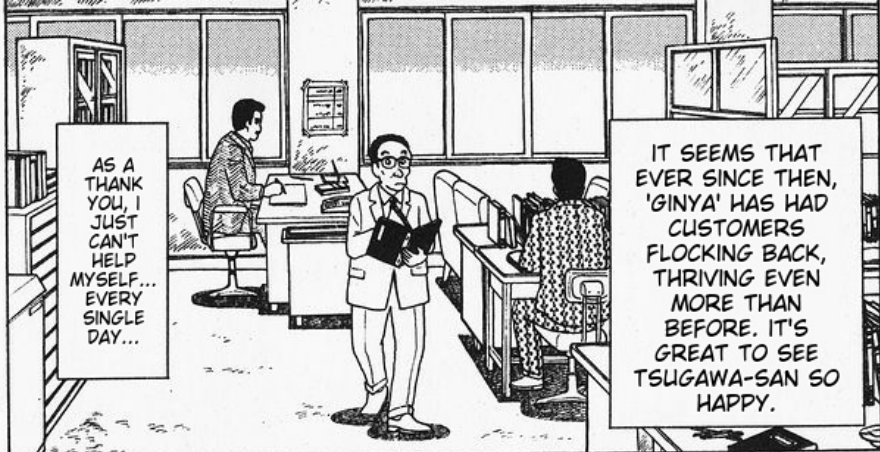
HMM... JUST WHEN I THOUGHT I'D GROWN WEARY OF THE AROMA OF TEMPURA OIL, A SINGLE BITE OF THIS PICKLED DELIGHT BRINGS A REFRESHING TWIST."



20







'OISHINBO' VOLUME 8 - THE
END -

おい
美味しんぼ 8

ヤム チヤ
— 飲 茶 —

ビッグ コミックス

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